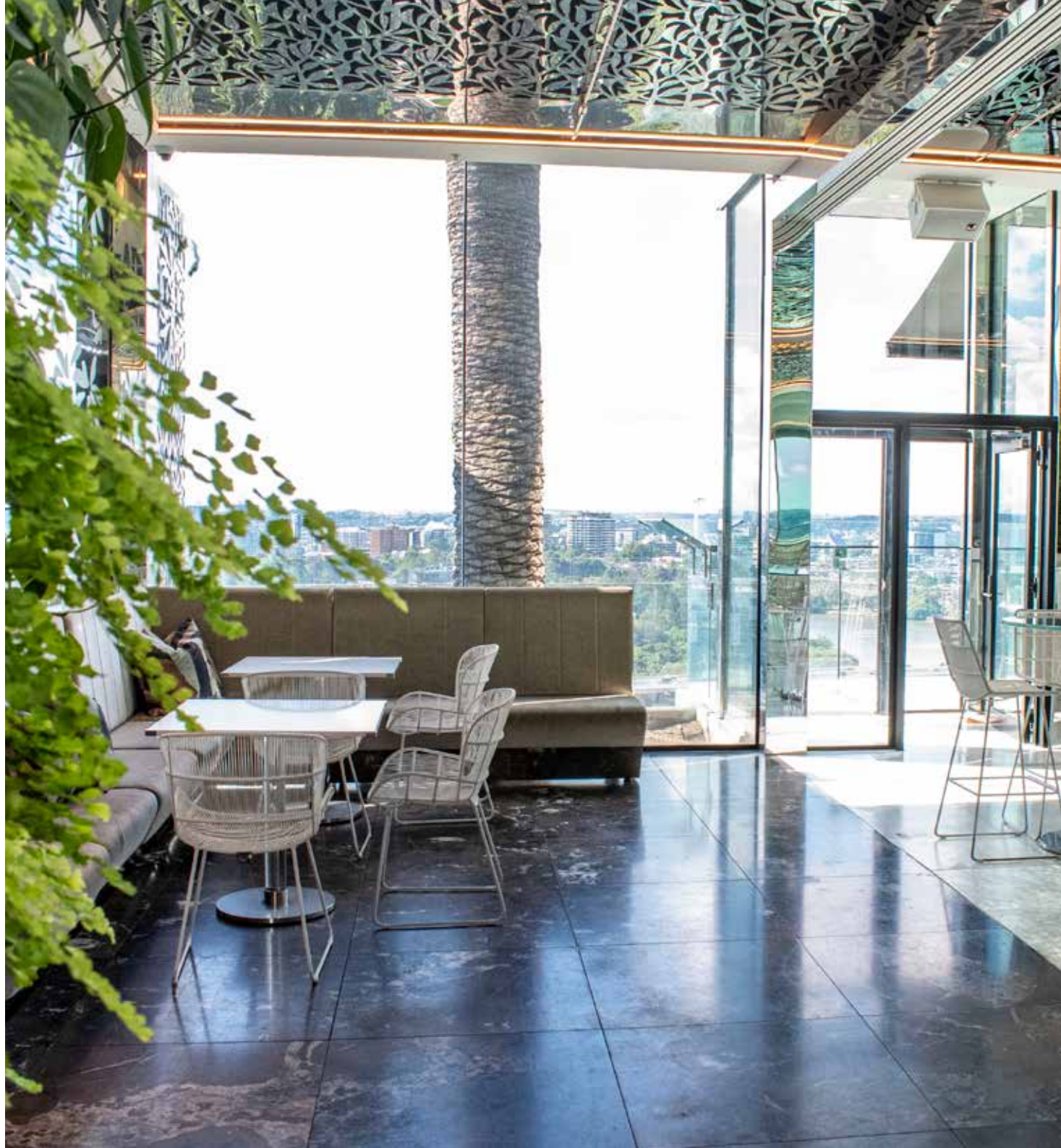


the Terrace

THE TERRACE

Join us for your next cocktail style event, accommodating groups ranging from 40 to 150 guests. For gatherings of up to 80 attendees, we offer a dedicated reserved area, available every day and night of the week.

Elevate your experience by securing exclusive use of The Terrace on Mondays through Wednesdays!



PRICING AND DETAILS

THE TERRACE

Reserved Area

Set-up: cocktail style, mixture of low and high seating

Available 7 days a week

Time

Lunch: 12pm till 4pm

Dinner: 6pm till 10pm

Minimum Food and Beverage

Spend Required: from \$6,000 (Sunday - Thursday)

from \$8,000 (Friday - Saturday)

Room hire fee: If the minimum spend is not reached the shortfall will be charged as a room hire fee

Deposit Requirements: 30% deposit required along with signed contract within seven days.

Final balance due three days prior to booking date.

Exclusive Use

Set-up: cocktail style, mixture of low and high seating

Available Monday - Wednesday

Time

Lunch: 12pm till 4pm

Dinner: 6pm till 10pm

Minimum Food and Beverage

Spend Required: from \$20,000 (Monday - Wednesday)

Room hire fee: If the minimum spend is not reached the shortfall will be charged as a room hire fee

Deposit Requirements: 30% deposit required along with signed contract within seven days.

Final balance due three days prior to booking date.

As this is a reserved area only there are no audio visual facilities available.



THE TERRACE PACKAGES

Minimum of 20 guests

SUNSEEKER

2 hour | 48.0 per person

4 Canapés

1 Premium Canapé

1 Fork Dish

IN ANY EVENT

3 hour | 72.0 per person

5 Canapés

1 Premium Canapé

1 Fork Dish

Cheese + Charcuterie Station

TO DINE FOR

4 hour | 97.0 per person

5 Canapés

1 Premium Canapés

2 Fork Dishes

Skewer Station

CANAPÉS

COLD CANAPÉS

6.0 per canapé per person

Tasmanian oyster, ponzu dressing, wakame *(df, gf)*

Cured salmon blini, dill crème fraîche

Teriyaki beef, rice cracker, Vietnamese salad *(df, gf)*

Soy marinated shiitaki, kimchi slaw, daikon, betel leaf *(gf, v)*

Whipped macadamia feta tart, piquillo pepper, olive crumb *(gf, n, v)*

HOT CANAPÉS

6.0 per canapé per person

Pork + chive dumplings, szechuan dipping sauce *(df)*

Duck spring roll, hoisin + sesame sauce

WA half shell scallop, yuzu butter, finger lime *(gf)*

Stuffed jalapeño, Monterey jack, chilli jam

Porcini + fontina arancini, truffle mayo *(vg)*

Chilli beef empanada, roast tomato salsa

PREMIUM CANAPÉS

9.0 per canapé per person

Fraser Island spanner crab toastie, dill mayo

Lamb shoulder taco, chimichurri *(df)*

Okonomiyaki, tonkatsu, togarashi, Japanese mayo, bonito *(gf)*

Lobster brioche roll, herb mayo, cornichon

Kimchi prawn cocktail *(df, gf)*

BAO BUNS

12.0 per canapé per person

Salt + pepper tofu, pickled cucumber, vegan mayo *(v)*

Buttermilk fried chicken, buffalo sauce, slaw

Chinese BBQ glazed pork belly, Szechuan sauce *(df)*

FORK DISHES

15.0 per canapé per person

Chicken katsu curry, fragrant rice, pickles, togarashi *(df)*

Crispy pork belly, fennel + apple slaw, cauliflower, salsa verde *(df, gf)*

Texas style beef brisket, mango + jalapeno sauce, polenta chips *(gf)*

Crispy fried cauliflower, spring onion, cashews, sesame *(gf, n, v)*

STATIONS

Maximum of two stations per event | Minimum of 20 guests

RAW + COOKED SEAFOOD

30.0 per person

Pacific + rock oysters

Mooloolaba King Prawns

Smoked salmon

Moreton Bay bugs

New Zealand green-lipped mussel

Accompaniments:

Mignonette | Cocktail sauce | Ponzu | Wasabi Mayo | Tabasco | Fresh citrus

CHEESE + CHARCUTERIE

18.0 per person | Can be served as platters

Selection of local and international charcuterie and fine cheeses

Accompaniments:

Olives | Quince | Peppers | Cornichon | Crackers | Grissini

SKEWER

28.0 per person

Japanese grilled chicken meatballs, sweet soy glaze (df, gf)

Wagyu beef, sesame ginger sauce, wasabi mayo (df, gf)

Szechuan style tofu, shaokao spice (gf, v)

Portuguese style swordfish, preserved lemon, parsley (df, gf)

TACO

24.0 per person

Soft tortillas

Pulled pork (df, gf) | Braised beef brisket (df, gf) | Mexican beans (gf, v)

Mexican corn chips

Accompaniments:

Lettuce | Tomatoes | Sour cream | Salsa | Cheese | Avocado

df - dairy free | gf - gluten free | n - contains nut | v - vegan | vg - vegetarian



BEVERAGE PACKAGES

Emporium Package

Two Hour 40.0 per person
Three Hour 45.0 per person
Four Hour 52.0 per person

SPARKLING

Bay of Stones Brut Sparkling - *Barossa Valley, SA*

WHITE WINE

Bay of Stones Sauvignon Blanc - *Barossa Valley, SA*
Bay of Stones Chardonnay - *Barossa Valley, SA*

RED WINE

Bay of Stones Cabernet Sauvignon - *Barossa Valley, SA*
Bay of Stones Shiraz - *Barossa Valley, SA*

Premium Package

Two Hour 50.0 per person
Three Hour 55.0 per person
Four Hour 62.0 per person

SPARKLING

NV Bandini Prosecco - *Veneto, IT*

WHITE WINE

Grayling Sauvignon Blanc - *Marlborough, NZ*
Tar + Roses Pinot Grigio - *Strathbogie Ranges, VIC*

RED WINE

Langmeil "Prime Cut" Shiraz - *Barossa Valley, SA*
Grayling Pinot Noir - *Canterbury, NZ*

Decadence Package

Two Hour 60.0 per person
Three Hour 65.0 per person
Four Hour 72.0 per person

SPARKLING

Mumm Marlborough Brut Prestige - *Marlborough, NZ*

WHITE WINE

Shaw + Smith Sauvignon Blanc - *Adelaide Hills, SA*
Louis Latour Ardeche 'Les Galets' - *Burgundy, FR*

RED WINE

Henschke Five Shillings Shiraz - *Barossa Valley, SA*
Louis Latour Les Valmoissine Pinot Noir 2021 - *Burgundy, FR*

Swap one wine from any of the above packages for Skuttlebutt Rosé 2022 - Margaret River, WA.

BEER + NON ALCOHOLIC

Selection of tap beers* | Sparkling mineral water | Juices | Soft drinks

Included in all packages

**beers on rotation*

BAR TAB

Charged on consumption from the Terrace Beverage Menu.

***minimum bar tab required. Pop up bar required.*

ADD-ONS

COCKTAIL SPRITZ

2 hour | 30.0 per person | Choose 2

Afterglow

Tangerine, Aperol, Mandarin Soda + Prosecco

Aperol Spritz

Aperol, Prosecco, Soda

Elderflower Spritz

Elderflower, Limoncello, Prosecco, Soda

Yuzu-cello Spritz

Limoncello, Yuzu, Umeshu, Soda

COCKTAIL ON ARRIVAL

20.0 per person

Emporium Margarita / Flavoured Margarita

Olmeca Altos Tequila, Cointreau, Orange Blossom

Flavour options: Classic Margarita, Coconut, Yuzu, Passionfruit

Afterglow

Tangerine, Aperol, Mandarin Soda + Prosecco

Tropicalita

Malfy Limone Gin, Coconut Husk, Pandan, Vanilla, Lime Zest

CUSTOM COCKTAILS

20.0 per person (max. 2 cocktails per event)

Tailored your own custom cocktail to suit your preferred flavour, style, corporate colours, or event theme.

SPIRITS

Can be added to your package, charged on a consumption basis.

Spirits include:

Absolut Elyx, Malfy Gin, Havana Club, Jefferson's VSB, Olmeca Altos Tequila, Chivas Regal 12
(Extended spirits list available on request)

POP UP BAR

350.0 (includes a bartender for duration of your event)

CUSTOM STENCILS FOR COCKTAILS

300.0 (2-week lead time)



Emporium
HOTELS
South Bank

+61 7 3556 3333

info@emporiumhotels.com.au

emporiumhotels.com.au