

the Terrace

THE TERRACE DINING ROOM

Located on the 21st level of the hotel, The Terrace exudes subtropical luxe with mature date palms and native landscaping.

Taking maximum advantage of its coveted north-easterly aspect and magnificent river/city/parkland views, The Terrace is perfect for day/night event options all year round.

The Terrace Dining Room is a semi-private area, suitable for sit down style events.



PRICING AND DETAILS

THE TERRACE DINING ROOM

Exclusive use of the Terrace Dining Room

Set-up: one Long table of 20 people

Available 7 days a week

Time

Lunch: 12pm till 4pm

Dinner: 6pm till late

Minimum Food and Beverage

Spend Required: \$2,500

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

Deposit Requirements: 50% deposit required immediately for booking confirmation.

Final balance due five days prior to booking date.

INCLUSIONS

White linen | Tea light candles
Event signage | Personalised menus



Alternate Drop | 90.0pp

Choose 2 from each category

ENTRÉE

Hiramasa kingfish sashimi, yuzu kimchi,
wasabi ponzu (df, gf)

Charcuterie + cheese board with condiments + crispbreads

Korean fried chicken, Sweet + spicy sauce,
house pickles, cashews (df, gf, n)

Mushroom Tempura, sweet + sour sauce (gf, v)

MAIN

Honey miso salmon, stir-fried choi sum, mango + jalapeno salsa (gf, df)

Slow cooked beef short rib, char-grilled pumpkin,
shiitake mushroom, soy glaze (df, gf)

Korean marinated pork tomahawk, pickled apple,
gem lettuce, char-grilled baby leeks (gf, df)

Char-grilled 200g eye fillet, caramelised cauliflower puree,
oyster mushrooms, crispy kale, jus (df, gf)

Roasted cauliflower, coconut pumpkin puree, green sauce,
vegan cheese, dukkah (gf, n, v)

Chefs selection of sides

DESSERT

Terrace trifle, red bean paste, vanilla cream,
red berry compote, dark chocolate

Emporium Honey pecan tart, whipped ganache + vanilla ice cream (n)

Warm chocolate brownie, salted caramel ice cream (gf)

Choice Menu | 100.0pp

ENTRÉE

Mooloolaba prawns on brioche, wasabi aioli, tobiko, lemon (gf, df)

Hiramasa kingfish sashimi, yuzu kimchi,
wasabi ponzu (df, gf)

Korean fried chicken, sweet + spicy sauce,
house pickles, cashews (df, gf, n)

Mushroom tempura, sweet + sour sauce (gf, v)

MAIN

Honey miso salmon, stir-fried choi sum, mango + jalapeno salsa (gf, df)

Korean marinated pork tomahawk, pickled apple,
gem lettuce, char-grilled baby leeks (gf, df)

Slow cooked beef short rib, char-grilled pumpkin,
shiitake mushroom, soy glaze (df, gf)

Roasted cauliflower, coconut pumpkin puree, green sauce,
vegan cheese, dukkah (gf, v)

Chefs selection of sides

DESSERT

Terrace trifle, red bean paste, vanilla cream,
red berry compote, dark chocolate

Emporium Honey pecan tart, whipped ganache + vanilla ice cream (n)

Australian cheese board, with crispbreads + house condiments

Warm chocolate brownie, salted caramel ice cream (gf)

A LITTLE MORE...

Add ons

Pre Meal Canapé | 6.Opp

Please request with your coordinator

Antipasto | 12.Opp

Sliced meats, pickled vegetables, fire roasted peppers,
sundried tomatoes, marinated olives, breads + grissini

Oysters x2pp | 10.Opp

Apple cider mignonette, coriander, finger lime (*df*, *gf*)

Cheese Plates | 16.Opp

Selection of Australian and international cheeses,
dried + fresh fruit, nuts, celery, quince paste, crackers (*n*)

Charcuterie Plates on High Tables | 18.Opp

Charcuterie + cheese board with house condiments + crispbreads

Shellfish Platter | 30.Opp

Tasmanian Pacific Oysters | Moreton Bay Bug
Wild Caught Mooloolaba Prawns | Hiramasa Kingfish Sashimi

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



BEVERAGE PACKAGES

Option 1

Three Hour 45.0pp

Four Hour 52.0pp

White Wine

Grayling Sauvignon Blanc, Marlborough, NZ

Brockenchack On Point Pinot Grigio, Eden Valley, SA

Red Wine

Langmeil "Prime Cut" Shiraz, Barossa Valley, SA

Black Cottage Pinot Noir, Marlborough, NZ

Sparkling

Mumm Marlborough Brut Prestige, Marlborough, NZ

Option 2

Three Hour 62.0pp

Four Hour 69.0pp

White Wine

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

River Estate Chardonnay, Wrattenbully, SA

Red Wine

Henschke 'Five Shilings' Shiraz Mataro, Barossa Valley, SA

Giant Steps Pinot Noir, Yarra Valley, VIC

Champagne

Mumm Grand Cordon, Reims, FRA

BEER + NON ALCOHOLIC

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

BAR TAB

Charged on consumption from the Terrace Beverage Menu.



CELEBRATION CAKES

Caramel Hazelnut

Hazelnut dacquoise, salt flower caramel, hazelnut praline mousse (gf, n)

Large \$65

Raspberry + Vanilla

Almond + lemon sponge, raspberry cream, vanilla mascarpone crèmeux (n)

Small \$35 | Large \$65

Peanut Chocolate Caramel

Caramel peanut crèmeux, hazelnut sable, moist chocolate sponge, galaxie chocolate mousse (n)

Small \$35 | Large \$65

Tropical Queensland

Coconut + almond streusel, coconut cream, pineapple-soaked rum baba, passionfruit mousse (n)

Small \$35 | Large \$65

Blueberry Cheesecake

Red velvet baked cheesecake, blueberry compote

Small \$35 | Large \$65

Apple Tart

Vanilla sable, almond frangipani (n)

Large \$65

All cakes contain dairy and eggs

gf - gluten free | n - contains nut

Small (4 people) | Large (10 people)



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