

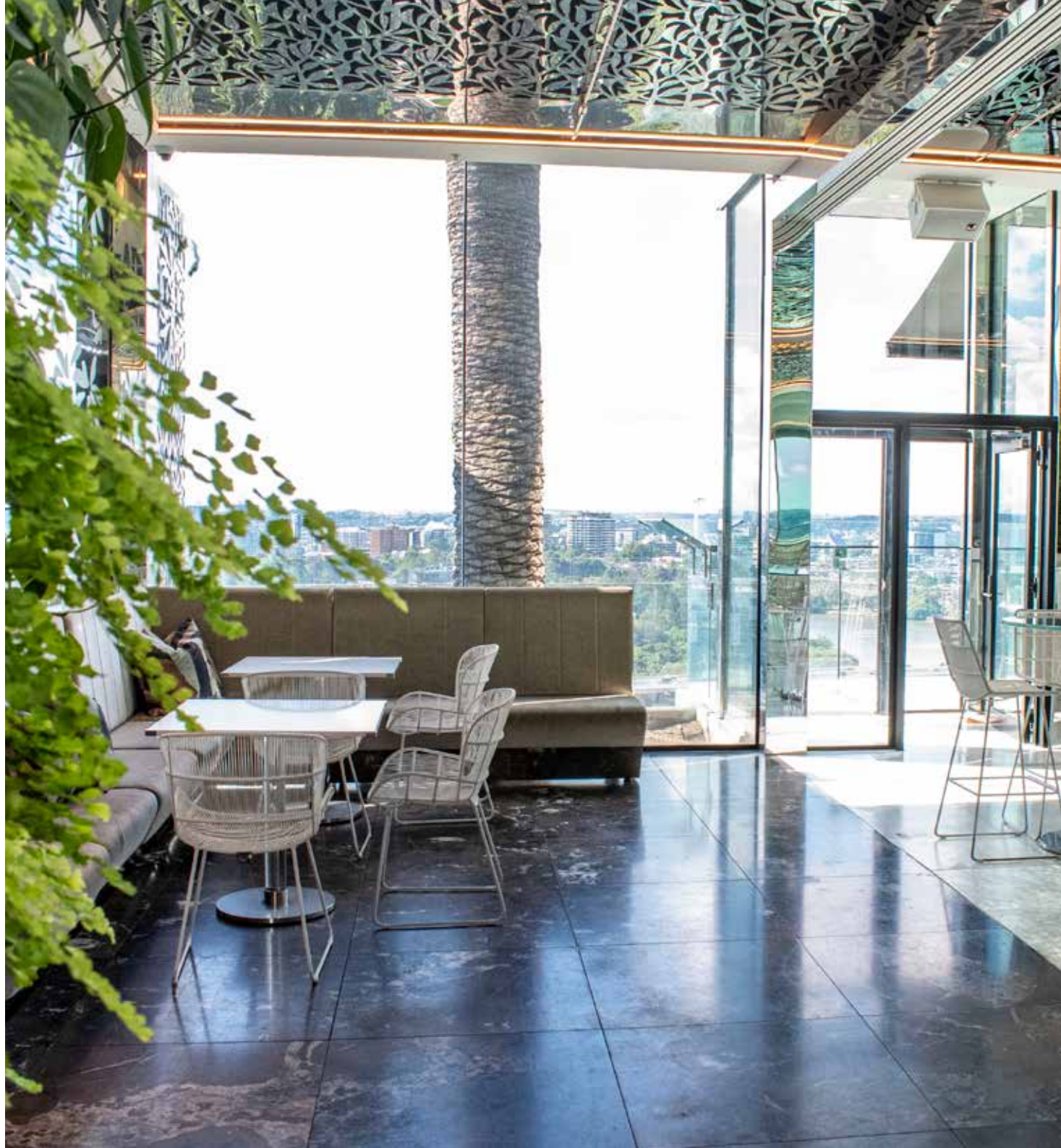
*the Terrace*

# THE TERRACE

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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

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### 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 Canapé

2 Fork Dishes

Skewer Station

# CANAPÉS

## COLD CANAPÉS

6.0 per canapé per person

Pacific oyster, apple + ginger mignonette *(df, gf)*

Prosciutto di Parma, rockmelon, balsamic, mint *(df, gf)*

Beef carpaccio tostada, horseradish cream, chive

Macadamia feta blini, mostarda, basil *(n, v)*

## HOT CANAPÉS

6.0 per canapé per person

Crispy coconut prawns, lime aioli *(df)*

Duck spring rolls, cashew satay sauce *(df, n)*

Chilli beef empanada, roast tomato salsa

Crumbed mac + cheese, parmesan aioli *(vg)*

## PREMIUM CANAPÉS

9.0 per canapé per person

Half shell scallop ceviche, coriander, sundried tomato, cucumber, lime *(df, gf)*

Chicken karaage bao, kimchi mayo, slaw

Barbeque pork belly slider, carrot + celery slaw, jalapeno mayo *(df, gf)*

Salt + pepper squid, gochujang + lime mayo *(df)*

## FORK DISHES

15.0 per canapé per person

Chicken schnitzel gratin, napolitana, green salad

Crumbed whiting slider, tartare sauce, cucumber *(df)*

Braised lamb shoulder, creamy polenta, pomegranate, chimichurri *(gf)*

Potato Bravas, aioli, chives *(df, gf, vg)*

Teriyaki salmon, egg + nori fried rice, pickled radish, chilli, Asian herbs *(df, gf)*

# STATIONS

Maximum of two stations per event | Minimum of 20 guests

## 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

30.0 per person

Greek style sword fish skewers, lemon mayo (gf, df)

Honey garlic chicken skewers, gochujang mayo (gf, df)

Teriyaki beef skewers, wasabi mayo (gf, df)

Vegetarian option: Mushroom, red onion, capsicum, zucchini balsamic glaze

## TACO

25.0 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

## FRESH SEAFOOD

50.0 per person | minimum 40 guests

Pacific + rock oysters

New Zealand green-lipped mussel

Mooloolaba King Prawns

Market fish crudo

Smoked salmon

Accompaniments:

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

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 Sartori Prosecco Brut - *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

NV Mumm Napa Prestige Cuvée - *California, USA*

### 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](mailto:info@emporiumhotels.com.au)

[emporiumhotels.com.au](http://emporiumhotels.com.au)