

*the Terrace*

# THE TERRACE DINING ROOM

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Located on the 21<sup>st</sup> 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

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### **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, peanuts (df, gf, n)

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

### MAIN

Miso marinated salmon, yaki soba, grilled asparagus, fennel pickles + dill (df)

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

Korean marinated pork tomahawk, fresh kimchi salad,  
char grilled leeks, rice puree (df, gf)

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, sesame tuille (vg)

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

Warm chocolate brownie, salted caramel ice cream (gf, vg)

## Choice Menu | 100.0pp

### ENTRÉE

Black angus beef aburi,  
teriyaki, shaved shallot, truffle sauce, tobiko (gf, df)

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

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

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

### MAIN

Miso marinated salmon, yaki soba, grilled asparagus, fennel pickles + dill (df)

Korean marinated pork tomahawk, fresh kimchi salad,  
grilled leeks sprouts, rice puree (df, gf)

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, sesame tuille (vg)

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, vg)

# 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)



*Emporium*  
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