



ROSE ROOM

Private Function
Food & Drink Options

Drinks Options

Organizers are welcome to have a combination of the below drinks options to meet the minimum spend of the booking, however there can not be multiple drinks packages within the same group.

Drinks Packages

[minimum 25 guests]

Emerald

3hrs \$ 39pp
4hrs \$ 46pp
5hrs \$ 51pp

Red Ruby

3hrs \$ 49pp
4hrs \$ 56pp
5hrs \$ 61pp

Diamond

3hrs \$ 69pp
4hrs \$ 76pp
5hrs \$ 81pp

Beer

- ◆ The Sultan's Jewels Lager
- ◆ Asahi Super Dry 3.5%
- ◆ Fat Yak Pale Ale

Wine

- ◆ Tai Tira Sauvignon Blanc
- ◆ Cantina Tollo Terre di Chieti Pinot Grigio
- ◆ Quarisa Johnny Q Cabernet Sauvignon
- ◆ Enchanted Tree Sparkling Brut

Non-Alcoholic

- ◆ Juices
- ◆ Soft-drinks
- ◆ Peroni Nastro Azzurro 0%

Beer & Cider

- ◆ The Sultan's Jewels Lager
- ◆ Asahi Super Dry 3.5%
- ◆ Fat Yak Pale Ale
- ◆ 4 Pines Pacific Pale Ale
- ◆ 4 Pines Extra Refreshing Ale
- ◆ Three Oaks Apple Cider

Wine

- ◆ Artea Rosé
- ◆ Tai Tira Sauvignon Blanc
- ◆ Cantina Tollo Terre di Chieti Pinot Grigio
- ◆ Quarisa Johnny Q Cabernet Sauvignon
- ◆ Turkey Flat Butchers Block Shiraz
- ◆ Enchanted Tree Sparkling Brut

Non-Alcoholic

- ◆ Juices
- ◆ Soft-drinks
- ◆ Peroni Nastro Azzurro 0%

House Spirits

- ◆ Ketel One Vodka
- ◆ Tanqueray Gin
- ◆ Pampero Anejo Rum
- ◆ Pampero Blanco Rum
- ◆ Sailor Jerry Spiced Rum
- ◆ Johnnie Walker Black

Beer & Cider

- ◆ The Sultan's Jewels Lager
- ◆ Asahi Super Dry 3.5%
- ◆ Fat Yak Pale Ale
- ◆ 4 Pines Pacific Pale Ale
- ◆ 4 Pines Extra Refreshing Ale
- ◆ Three Oaks Apple Cider

Wine

- ◆ Artea Rosé
- ◆ Tai Tira Sauvignon Blanc
- ◆ Cantina Tollo Terre di Chieti Pinot Grigio
- ◆ Quarisa Johnny Q Cabernet Sauvignon
- ◆ Turkey Flat Butchers Block Shiraz
- ◆ Laurent Breban Blanc de Blancs Brut

Non-Alcoholic

- ◆ Juices
- ◆ Soft-drinks
- ◆ Peroni Nastro Azzurro 0%

Bar Tab

If you wish to provide drinks on a bar tab for your guests you can with either a 'consumption' tab or 'limited' tab. Organizers are welcome to limit the products that can be added to a bar tab.

Consumption Tabs

A consumption bar tab has no monetary limit and will continue to be active until either the organizer requests it to end or the booking ends.

Limited Tabs

The organizer sets a monetary limit for the bar tab and the tab will not be able to exceed this unless the organizer requests it.

Arrival Drinks

If you wish to provide your guests with arrival drinks you can, and we have special drink tokens for this. We recommend the organizer hand these out to the guests for them to then redeem them at the bar for arrival drinks. The organizer determines what the tokens are redeemable for.

Cash Bar

Meeting a minimum spend with a cash bar is only possible in private functions and not for rooftop booth bookings.

In a private function, your guests can make their own drinks purchases and this can be tracked and contribute to your minimum spend.

If the guests do not spend enough and the overall spend is below the minimum spend, the organizer must pay the difference as room hire.

Cocktail Canapes

*all menus below are designed to accompany the venue in it's cocktail setup
all pricing below is per person and items are served on platters by roaming staff
multiples of each chosen canapes are served*

Light Canapes

light and eye-catching canapes designed for occasions that emphasise aesthetics over fillingness

4 items for \$22pp

[additional items \$5pp]

- 1 watermelon cubes with feta cheese [v, gf]
- 2 falafel bites with tahini, pickle, fennel & herbs [ve, gf]
- 3 char-grilled mini chicken & vegetable kebabs [df, gf]
- 4 mini pretzel breads [v] with hummus [ve, gf] & beetroot ricotta dip [v, gf]
- 5 pink waffles with chicken & corn puree
- 6 grilled eggplant rolls with ricotta & roasted vegetables [v, gf]
- 7 minced lamb tarts with labneh & chives
- 8 mini gozleme triangles [v]
- 9 2-layer red velvet cake bites, cream cheese frosting & gold leaves [v]
- 10 halva balls [ve, gf]

Substantial Canapes

substantial Turkish and Mediterranean classics, for those who wish for their guests to be as full as a Sultan

5 items for \$32pp

[additional items \$5pp]

- 1 char-grilled chicken & vegetable skewers [df, gf]
- 2 char-grilled lamb skewers [df, gf]
- 3 ricotta and herb sfihas [v]
- 4 trio of homemade dips with toasted turkish bread;
 - ◆ muhammara [ve]
 - ◆ hummus [gf, ve]
 - ◆ beetroot ricotta [gf, v]
- 5 spinach & ricotta cigar boreks [turkish spring roll] [v]
- 6 kibbeh [turkish beef croquettes]
- 7 bazlama & cheese and spinach gozleme [v]
- 8 knafeh cheesecakes [v]
- 9 assorted turkish delight platters [v, df]

Corporate Canapes

small and approachable canapes designed for working breakfasts, brunches and break out sessions in corporate events

4 items for \$22pp

[additional items \$5pp]

- 1 spinach and ricotta gozleme, harissa yoghurt
- 2 cherry tomato and whipped goat curd tartlet
- 3 smoked salmon, muhammara and turkish bread
- 4 orange blossom semolina, date and honey
- 5 baby cucumber, herbed labneh and aleppo pepper
- 6 compressed watermelon, sour cherry and feta
- 7 raz al hanout devilled egg, chive

Corporate Addons

\$8pp

platters of assorted fresh fruit to share, seasoned with cinnamon, honey orange blossom dressing and served with dipping chocolate and whipped vanilla cream

\$9pp

bottomless barista coffee, tea, juices & soft drinks

v - vegetarian

ve - vegan

df - dairy free

gf - gluten free

Cocktail Canapes

*all menus below are designed to accompany the venue in it's cocktail setup
all pricing below is per person and items are served on platters by roaming staff
multiples of each chosen canapes are served*

Light Canapes



Substantial Canapes



v - vegetarian

ve - vegan

df - dairy free

gf - gluten free

Breakfast & Brunch

all menus below are designed to accompany the venue in it's range of sit-down furniture setups

High Tea

a broad assortment of sweets and treats served on tiered trays in a classic high tea style, perfect for brunch and afternoon celebrations

\$39pp

Finger Sandwiches

- ◆ smoked salmon and avocado with aleppo pepper
- ◆ egg and cress with cumin spiced whole grain mustard
- ◆ chicken and iceberg with turmeric mayonnaise

Savoury Items

- ◆ cherry tomato tartlet with basil pesto and balsamic pearls
- ◆ mini quiche with button mushroom and ricotta
- ◆ butternut squash scones with aged cheddar and baharat
- ◆ petite croissant, swiss cheese and heirloom tomato
- ◆ balsamic and onion tartlets with parmesan

Sweet Items

- ◆ mini Danish pastries
- ◆ red velvet cake bites with cream cheese frosting and gold leaves
- ◆ dark chocolate brownie with peanut butter frosting and raspberry
- ◆ vanilla eclairs with chocolate glaze
- ◆ lemon curd tartlets with toasted orange blossom merengue
- ◆ assorted selection of Turkish delights
- ◆ layered citrus sponge cake with cream cheese and lemon gelee
- ◆ hazelnut and dark chocolate slice with medjool date

Business

small and approachable canapes designed for working breakfasts, brunches and break out sessions in corporate events

Set Menu \$22pp

[one item for all]

Alternate Drop \$29pp

[choose two options]

Baba Bowl

- ◆ salmon tarator, baharat spiced ancient grains, kale tabouleh, zucchini, goat curd

Avocado On Focaccia

- ◆ grilled focaccia, smashed avocado, lemonade fruit, pickled shiso

Breakfast Pide

- ◆ matbukha and three cheese base, sujuk, spinach, baked egg

Strawberry Croffle

- ◆ croffle, strawberry cheesecake cream, biscoff buttercream

Turkish Eggs

- ◆ sourdough, garlic yoghurt, pickled chilli, poached eggs

Add-ons

Fresh Fruit Platters

\$8pp

platters of assorted fresh fruit to share, seasoned with cinnamon, honey orange blossom dressing and served with dipping chocolate and whipped vanilla cream

Seafood Platters

\$29pp

Moreton Bay bugs with saffron aioli
natural pacific oysters with smoked paprika vinaigrette
lightly-steamed scallops with preserved lemon and chive oil (served cold)
poached W.A. Sand Crab with chive, baby cucumber & crème fraiche dressing

Barista Tea & Coffee

\$9pp

bottomless barista coffee, tea, juices & soft drinks for your guests to enjoy throughout your booking

v - vegetarian

ve - vegan

df - dairy free

gf - gluten free

Lunch & Dinner

*all menus below are designed to accompany the venue in its range of sit-down furniture setups
menu items listed display default dietary safety however all dietaries can be accomodated if organizers provide dietaries by the relevant deadline*

3-Course Shared Menu

all courses are served in a shared banquet style; this menu is designed for functions wishing to have a brief sit-down meal

\$49pp

- ◆ three-cheese cigar borek served with Turkish bread and homemade dips; muhammara, hummus & honeyed goats curd [V, DF]
- ◆ cured salmon 'pastirma', harissa, baby cucumber, tzatziki [GF]
- ◆ slow roasted lamb shoulder, couscous pilaf, labneh, & green tomato ezme, served with sides; triple-cooked baby potatoes, baharat, garlic aoli & mediterranean salad [GF]

3-Course Set Menu

all courses are served individually; this menu is designed for functions wishing to have a brief sit-down meal without sharing

\$57pp

- ◆ bazlama yoghurt flatbread served with hummus, truffle & Mooloolaba king prawns
- ◆ cured salmon 'pastirma', harissa, baby cucumber, tzatziki [GF]
- ◆ ras el hanout spiced lamb rump, couscous pilaf, baby eggplant [GF, DF], served with sides; triple-cooked baby potatoes, baharat, garlic aoli & mediterranean salad [GF]

5-Course Set Menu

an extensive set menu with the first 2 courses shared, and the last 3 courses served individually; for functions with a focus on a private dining experience

\$76pp

- ◆ bazlama yoghurt flatbread served with hummus, truffle & Mooloolaba king prawns
- ◆ cured salmon 'pastirma', harissa, baby cucumber, tzatziki [GF]
- ◆ Fremantle octopus, green tomato ezme, smoked almond, za'atar [GF, DF]
- ◆ ras el hanout spiced lamb rump, couscous pilaf, baby eggplant [GF, DF], served with sides; triple cooked baby potatoes, baharat, garlic aoli & mediterranean salad [GF]
- ◆ dark chocolate tartlet, burnt orange blossom meringue, pashmak

Add-ons

Fresh Fruit Platters

\$8pp

platters of assorted fresh fruit to share, seasoned with cinnamon, honey orange blossom dressing and served with dipping chocolate and whipped vanilla cream

Seafood Platters

\$29pp

Moreton Bay bugs with saffron aioli
natural pacific oysters with smoked paprika vinaigrette
lightly-steamed scallops with preserved lemon and chive oil (served cold)
poached W.A. Sand Crab with chive, baby cucumber & crème fraiche dressing

Barista Tea & Coffee

\$9pp

bottomless barista coffee, tea, juices & soft drinks for your guests to enjoy throughout your booking

v - vegetarian

ve - vegan

df - dairy free

gf - gluten free

*Dirty
Sultan*



Bey
Lane