



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.

For groups of up to 22 people, The Terrace Dining Room offers a semi-private area, suitable for a sit-down style booking.



Pricing and Details

Exclusive use of the Terrace Dining Room

Set-up: Long table

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 three days prior to booking date.

Inclusions

White Linen | Tea light candles |
Event signage | Personalised menus





Food Packages

12 people and under

Guest can order of a la carte from the Terrace food menu on the day

12 people and above

Option 1

Terrace Tasting Menu | 80.0pp

Select two dishes from entrée, main and dessert to be served alternately

Shared Starters

Tasmanian pacific oysters | Lemon & tabasco | Mignonette (df, gf)
Marinated mount zero olives, lemon, rosemary, grissini (df)

Entrée

Hiramasa kingfish sashimi, wasabi crème fraiche, pickled daikon (gf)
Mooloolaba tiger prawns, rice noodles, thai basil, crispy shallots, xo sauce (df, gf)
Vannella burrata, miso pumpkin, pepita pesto, grilled ciabatta (vg)
Chicken yakitori skewers (3), ginger peanut sauce, shichimi togarashi (df, gf)

Main

Char grilled 300g sirloin, king oyster mushroom, gai lan, black garlic, crispy shallots, red wine jus (df, gf)
Pan roasted barramundi, stir fried bok choy, water spinach, bonito dashi broth (df, gf)
Yellow curry, steamed jasmine rice, pineapple, eggplant, sweet potato, snake beans (df, gf, v)
Asian mix salad, cucumber, onion, edamame, carrots, cherry tomato, roasted sesame dressing (gf, v)
Optional: + Chicken skewers (2 pcs) OR + Fried halloumi
Nasi goreng, shiitake mushroom, spring onion, chilli sambal, fried egg (df, gf, vg)
Optional: + Chicken skewers (2 pcs) OR + Mooloolaba Prawns

Shared Sides

Steamed greens, garlic oil (df, gf, v)
Fries, chilli sambal mayo (df, gf, vg)

Dessert

Sticky date pudding, miso butterscotch, vanilla bean ice cream (v)
Valrhona chocolate brownie, salted caramel ice cream (gf, vg)
Warm churros, passionfruit curd, chocolate sauce (vo)

df - dairy free | gf(o) - gluten free (option) | v - vegan | vg(o) - vegetarian (option)



12 people and above

Option 2: Two Course Alternate Drop 60.0pp
(entrée + main or main + dessert)

Option 3: Three Course Alternate Drop 75.0pp

Entrée

Hiramasa Kingfish Sashimi
Wasabi crème fraiche, pickled daikon (gf)

Mooloolaba Tiger Prawns
Rice noodles, Thai basil, crispy shallots,
XO sauce (df, gf)

Vannella Burrata
Miso pumpkin, pepita pesto
grilled ciabatta (vg)

Chicken Yakitori Skewers (3)
Ginger peanut sauce,
shichimi togarashi (df, gf)

Mains

Char Grilled 300g Sirloin
King oyster mushroom, gai lan,
black garlic, crispy shallots, red wine jus (df, gf)

Pan Roasted Barramundi
Stir fried bok choy, water spinach,
bonito dashi broth (df, gf)

Yellow Curry
Steamed jasmine rice, pineapple, eggplant,
sweet potato, snake beans (df, gf, v)

Asian Mix Salad
Cucumber, red onion, edamame, carrots,
cherry tomato, roasted sesame dressing
(gf, v)

+ Chicken skewers (2 pcs)
+ Fried halloumi (4 pcs)

Nasi Goreng
Shiitake mushroom, spring onion,
chilli sambal, fried egg (df, gf, vg)
+ Chicken skewer
+ Mooloolaba prawn

Dessert

Sticky Date Pudding
Miso butterscotch, vanilla bean ice cream

Valrhona Chocolate Brownie
Salted caramel ice cream

Warm Churros
Passionfruit curd, chocolate sauce

A little more...

Platters

(caters for 10 people)

Meze | 90.0 per platter

Vegetable crudité's served with dips, grissini + crisp tortilla

Antipasto | 130.0 per platter

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

Cheese | 150.0 per platter

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

Extras and Shared Sides

1/2 Dozen Tasmanian Pacific Oysters | 28.0

Natural (df, gf); Lemon + tabasco (df, gf)
or Mignonette (df, gf)

Fries | 12.0

Chilli sambal mayo (gf, df, vg)

BBQ Sweetcorn | 12.0

Chilli honey butter, lime (df, vg)

Marinated Mount Zero Olives | 10.0

Sea salt grissini (df, vg)

Petit Fours

Selection of hand-made chocolate truffles, nougats, caramels + biscuits | 12.0pp



Beverage Packages

Beverage Package One

Three Hour 45.0pp

Four Hour 52.0pp

White Wine

Grayling Sauvignon Blanc, Marlborough, NZ
Brockencheck 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

Beverage Package Two

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 + golden chocolate glaze (n, gf)

Small \$40 | Large \$75

Chocolate Crunchy Cake

Layers of cocoa + almond biscuit, crunchy praline, manjari chocolate mousse, glazed with dark chocolate glaze (n)

Small \$35 | Large \$65

Tropical Carrot Cake

Carrot cake sponge, cream cheese cremeux, spiced mango + pineapple jelly, white chocolate + cream cheese whip ganache, mango mint salad

May contain traces of nuts

Small \$35 | Large \$65

Raspberry Cheesecake

Red velvet base, vanilla cheesecake, raspberry compote, fresh raspberries

May contain traces of nuts

Small \$40 | Large \$80

All cakes contain dairy and eggs

n - contains nuts | gf - gluten free

Small (4 people) | Large (10 people)



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