



ROSE  
ROOM

PRIVATE FUNCTION

FOOD & DRINK PACKAGES

# DRINK PACKAGES

Organizers are welcome to select a combination of the outlined package and tab options to reach their minimum spend. However there cannot be multiple drink packages between the same group

## EMERALD PACKAGE

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

### BEER & CIDER

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

### WINE

Babich Black Label Sauvignon Blanc  
Cantina tollo rocca ventosa pinot grigio  
Quarisa johnny Q cabernet sauvignon  
Quarisa Enchanted Tree Sparkling Brut

### NON ALCOHOLIC

Juice  
Soft Drink  
Peroni Nastro Azzurro 0%



## RUBY PACKAGE

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

### BEER & CIDER

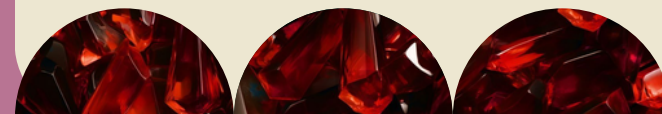
The Sultan's Jewels Lager  
Asahi Super Dry 3.5%  
Fat Yak Pale Ale  
4 pines summer ale  
Three oaks apple cider

### WINE

Babich Black Label Sauvignon Blanc  
Cantina tollo rocca ventosa pinot grigio  
Quarisa johnny Q cabernet sauvignon  
Turkey flat butcher block shiraz  
Growers Gate Rose  
Quarisa Wines Enchanted Tree Sparkling Brut

### NON ALCOHOLIC

Juice  
Soft Drink  
Peroni Nastro Azzurro 0%



## DIAMOND PACKAGE

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

### HOUSE SPIRITS

Ketel one vodka  
Tanqueray gin  
Pampero anejo rum  
Johnnie walker black  
Bulleit bourbon

### BEER & CIDER

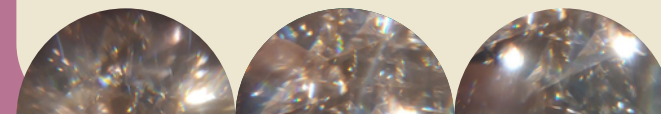
The sultan jewels  
Asahi super dry 3.5%  
Fat yak pale ale  
4 pines summer ale  
Three oaks apple cider

### WINE

Babich Black Label Sauvignon Blanc  
Cantina tollo rocca ventosa pinot grigio  
Quarisa johnny Q cabernet sauvignon  
Turkey flat butcher block shiraz  
Growers Gate Rose  
Andre De Lorme Sparkling Blanc De Blancs

### NON ALCOHOLIC

Juice  
Soft Drink  
Peroni Nastro Azzurro 0%



Organizers are welcome to limit what is included on a Limited or Consumption Tab.

### LIMITED BAR TAB

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.

### CONSUMPTION BAR TAB

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

### 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 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 & not for rooftop booth bookings.

In a private function your guests can make their own drink 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 a room hire.

# DRINK PACKAGES

# CANAPE PACKAGES

All menus below are designed to accompany the venue in a cocktail setup

All pricing below is per person and items are served on platters by roaming staff (grazing setup also available)

Multiples of each chosen canapes are served

## PETAL CANAPE PACKAGE

SELECT 4 ITEMS FOR \$ 22 PP

(ADDITIONAL ITEMS \$ 5 PP)

- Sujuk, cheese pide
- Falafel, hommus and sumac chickpea
- 3 cheese Borek
  
- Marinated lamb skewer, lemon and toum
- Turkish cured beef, green olive and pickled chilli skewer
- Spicy chicken skewer, cucumber yoghurt
- Watermelon, feta and mint skewer
  
- Shepard salad lettuce cup
  
- Baklava, rose water, chocolate drizzle
- Turkish delight, pistachio

## BOUQUET CANAPE PACKAGE

SELECT 5 ITEMS FOR \$ 32 PP

(ADDITIONAL ITEMS \$ 5 PP)

- Sujuk, cheese pide
- Falafel, hommus and sumac chickpea
- 3 cheese Borek
- Spinach and cheese gozleme
- Pulled lamb shoulder, tahini and pine nut triangles
  
- Marinated lamb skewer, lemon and toum
- Turkish cured beef, green olive and pickled chilli skewer
- Spicy chicken skewer, cucumber yoghurt
- Watermelon, feta and mint skewer
  
- Shepard salad lettuce cup
  
- Baklava, rose water, chocolate drizzle
- Turkish delight, pistachio

### ADD ON

AVAILABLE FOR CANAPE & SIT DOWN PACKAGES

BARISTA TEA & COFFEE \$ 9 PP

Bottomless barista tea & coffee, as well as juice & soft drinks for your guests to enjoy throughout the booking

### ADD ON

AVAILABLE FOR CANAPE & SIT DOWN PACKAGES

FRUIT PLATTERS \$ 8 PP

Platters or assorted fresh fruit to share, seasoned with cinnamon, honey orange blossom dressing, served with dipping chocolate & whipped vanilla cream

### ADD ON

AVAILABLE FOR CANAPE & SIT DOWN PACKAGES

SEAFOOD PLATTERS \$ 29 PP

Moreton Bay bugs with saffron aioli  
Natural Pacific oysters with smoke paprika vinegarette  
Lightly steamed scallops w/ preserved lemon & chive oil (served cold)  
Poached W.A sandscrab w/ chive, baby cucumber & creme fraiche dressing

# CANAPE PACKAGES

# SIT DOWN MENUS

All menus below are designed to accompany the venue in a sit-down setup  
(The High Tea Menu can also be served in a cocktail grazing table setup)

All dietaries can be accommodated if organizers provide guest dietaries by the required deadline

## HIGH TEA

\$ 39 PP

SIT DOWN OR  
COCKTAIL GRAZING TABLE  
SETUP

Finger Sandwiches

- Smoked salmon cream cheese
- Egg salad, chive, aioli
- Salad of beetroot, goats curd, rocket
- Chicken, avocado, seeded mustard

Assorted pastries & sweets

4 pieces per platter (2pax)

- Farmhouse style scones, whipped cream, strawberry compote
- Mini Apple turnover
- Chocolate croissant
- Cherry Danish
- Lemon meringue tartlet (gf)
- Dark Chocolate, pistachio ganache petit four(gf)
- Turkish delight
- Baklava, rose water persian cotton candy

## 3 COURSE SHARED BANQUET

\$ 49 PP

DESSERT +\$10 PP

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

Meze platter of dips, flat breads, pickles and falafel

Slow roasted shoulder of lamb

or

Brined spatchcock, harissa, garlic yogurt

Warm Freekah Salad, spiced peppers, herbs, pickled red onion

Dessert +\$10 pp

Baklava, chocolate drizzle

Turkish delight, watermelon and raku infused grapes

## 3 COURSE SET MENU

\$ 57 PP

DESSERT +\$10 PP

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

Meze platter of dips, flat breads, pickles and falafel

Slow roasted shoulder of lamb

or

Brined spatchcock, harissa, garlic yogurt

Warm Freekah Salad, spiced peppers, herbs, pickled red onion

Dessert +\$10 pp

Baklava, chocolate drizzle

Turkish delight, watermelon and raku infused grapes

# SIT DOWN MENUS



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