



# THE ROOFTOP

ON GREY

Events with a view  
SEATED DINING

# THE VENUE

Experience one of Brisbane's most breathtaking city skyline views while hosting your next event. The Rooftop on Grey offers a flexible indoor space and expansive balcony, perfect for corporate functions, private parties, intimate gatherings, or VIP celebrations.

Our culinary team crafts menus as unique as your event, giving you the freedom to create a bespoke experience that leaves a lasting impression. Let's make your next event unforgettable - your skyline view awaits.

## CAPACITY

Minimum guest numbers for any event is 30.  
Our maximum capacity in any space is 300 guests.

## SECURITY

Security is a mandatory charge for any event, costs will vary on your numbers.  
The venue will arrange the security guard to be booked 30 min prior and 30 min after your event.

## MINIMUM SPEND

Minimum spend requirements vary depending on the day of your booking and size of your group.  
For all Saturday Bookings \$5k min spend on Food & Beverage.



# SEATED DINING

We're happy to host seated events! Please note that a hire fee may apply for chairs and tables, as these aren't available for large quantities onsite. Pricing will vary depending on your guest numbers and preferred setup.

Our team would love to chat through your event details and help find the best option for you.

Our maximum capacity for seated dining alfresco is 60 guests.  
The maximum capacity for seated dining inside is 150 guests.



# BANQUET MENU

Banquet Menu 1 Course \$45PP

Banquet Menu 2 Course \$70PP

Banquet Menu 3 Course \$90PP

## STARTERS (PICK 2)

Burrata, Heirloom Tomato & Basil - *Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, toasted sourdough crumb*

Beef Carpaccio - *Thinly sliced tenderloin, capers, shaved Grana Padano, wild rocket, lemon dressing*

Seared Chicken & Charred Corn Salad - *Herb-marinated chicken, charred corn, avocado, baby cos, coriander, lime vinaigrette*

Roasted Pumpkin & Whipped Feta - *Roasted Kent pumpkin, whipped feta, pomegranate, pepitas, honey-thyme dressing*

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## MAINS (PICK 2)

Pan-Seared Barramundi with Lemon Beurre Blanc

12-Hour Slow Cooked Beef Short Rib in an Aromatic Red Wine Jus

Crispy Skin Grilled Chicken Supreme, Thyme Jus

Pan-Seared Duck Breast with Cherry Jus

## DIETARY MAIN OPTION

Polenta Steak – *Grilled polenta, herbed chives, sautéed mushrooms (vegan, gluten-free, dairy-free)*

## SIDES (PICK 3)

Black Garlic & Soy Broccolini

Greek Salad with Feta Citrus Dressing

Pecorino Shoestring Fries

Twice Baked Rosemary & Flaked Salt Potatoes

Wildflower Honey Glazed Carrots

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## DESSERT (INDIVIDUAL, PICK 1)

Chocolate Fondant – *Vanilla chantilly, raspberry*

Baked Cheesecake – *Lemon curd, pearl sugar, rosemary*

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## ALTERNATE DROP MENU

Alternate Drop 2 Course \$85PP

Alternate Drop 3 Course \$100PP

### STARTERS

Burrata, Heirloom Tomato & Basil - *Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, toasted sourdough crumb*

Beef Carpaccio - *Thinly sliced tenderloin, capers, shaved Grana Padano, wild rocket, lemon dressing*

Seared Chicken & Charred Corn Salad - *Herb-marinated chicken, charred corn, avocado, baby cos, coriander, lime vinaigrette*

Roasted Pumpkin & Whipped Feta - *Roasted Kent pumpkin, whipped feta, pomegranate, pepitas, honey-thyme dressing*

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### MAINS

Crispy Skin Fillet Pan-Seared Barramundi - *Crushed Kipfler Potatoes, Asparagus, Lemon Beurre Blanc*

12-Hour Slow Cooked Beef Short Rib - *Red Wine Jus, Truffle Mash, Glazed Baby Carrots, Broccolini*

Crispy Skin Grilled Chicken Supreme - *Fondant Potato, Seasonal Greens, Thyme Jus*

Pan-Seared Duck Breast - *Cherry Jus, Potato Gratin, Buttered Greens*

### DIETARY MAIN OPTION

Polenta Steak – *Grilled polenta, herbed chives, sautéed mushrooms (vegan, gluten-free, dairy-free)*

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### DESSERT

Chocolate Fondant – *Vanilla chantilly, raspberry*

Baked Cheesecake – *Lemon curd, pearl sugar, rosemary*



## SIGNATURE ALTERNATE DROP MENU

MINIMUM 3 DAYS NOTICE REQUIRED

Signature 2 Course \$98PP

Signature 3 Course \$115PP

### STARTERS

Tuna Tartare - *Hand-cut yellowfin tuna, avocado, yuzu kosho, sesame crisp*

Burrata, Prosciutto & Truffle - *Imported burrata, aged prosciutto, black truffle paste, parmesan finger*

Beef Tiradito - *Thin sliced Wagyu, citrus aji amarillo dressing, crispy shallots*

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### MAINS

200g Eye Fillet (MB4+) - *Paris mash, asparagus, bordelaise sauce*

Miso-Glazed Salmon - *Saikyo miso glaze, bok choy, yuzu beurre blanc, sushi rice*

Duck Confit Raviolo - *Handmade raviolo, sage butter, parmesan espuma*

### SIDES (PICK 3)

Black Garlic & Soy Broccolini

Greek Salad with Feta Citrus Dressing

Pecorino Shoestring Fries

Twice Baked Rosemary & Flaked Salt Potatoes

Wildflower Honey Glazed Carrots

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### DESSERT

Vanilla Bean Crème Brûlée - *Tahitian vanilla custard, torched caramel crust, seasonal berries*

Lemon & Limoncello Torte - *Light sponge, limoncello syrup, mascarpone cream, candied lemon peel*

Matcha & Yuzu Mille-Feuille - *Crisp puff pastry layers, matcha diplomat cream, yuzu curd, gold dust*



## DRINKS PACKAGES

Please choose either a drinks package or a bar tab.

If you'd like to go with a bar tab, a minimum spend applies — and as your group size increases, so does the minimum spend.

If you'd prefer to tweak the drinks package, we're happy to look at alternative beverage options.

Prices per person may vary and are subject to availability.

We also have a fantastic range of house spirits, mixers, and cocktails available on our full drinks list.

### HOUSE BEVERAGE PACKAGE

2 Hour @ \$42PP

3 Hour @ \$52PP

4 Hour @ \$62PP

### HOUSE BEVERAGES

5 Seeds Apple Cider

Coopers Pale Ale

Great Northern Supercrisp (Mid)

Frankie Rose SA

Frankie Sauvignon Blanc SA

Frankie Shiraz SA

Frankie Sparkling SA

Juice and Soft Drinks

### PREMIUM BEVERAGE PACKAGE

2 Hour @ \$55PP

3 Hour @ \$65PP

4 Hour @ \$75PP

### PREMIUM BEVERAGES

5 Seeds Apple Cider

Balter Captain Sensible (Mid)

Byron Bay Lager

Little Creatures Pale Ale

Fringe Societe Pinot Noir FR

MOJO Pinot Grigio SA

MOJO Prosecco SA

Rameau D'Or Rose FR

Juice and Soft Drinks



# THE SPACES

We recommend a site visit prior to your event so we can walk through the space and advise the best area for your requirements. Talk to our amazing events team to bring your vision to life.



## B FLOOR & MAIN BALCONY

Max Capacity 300 people.

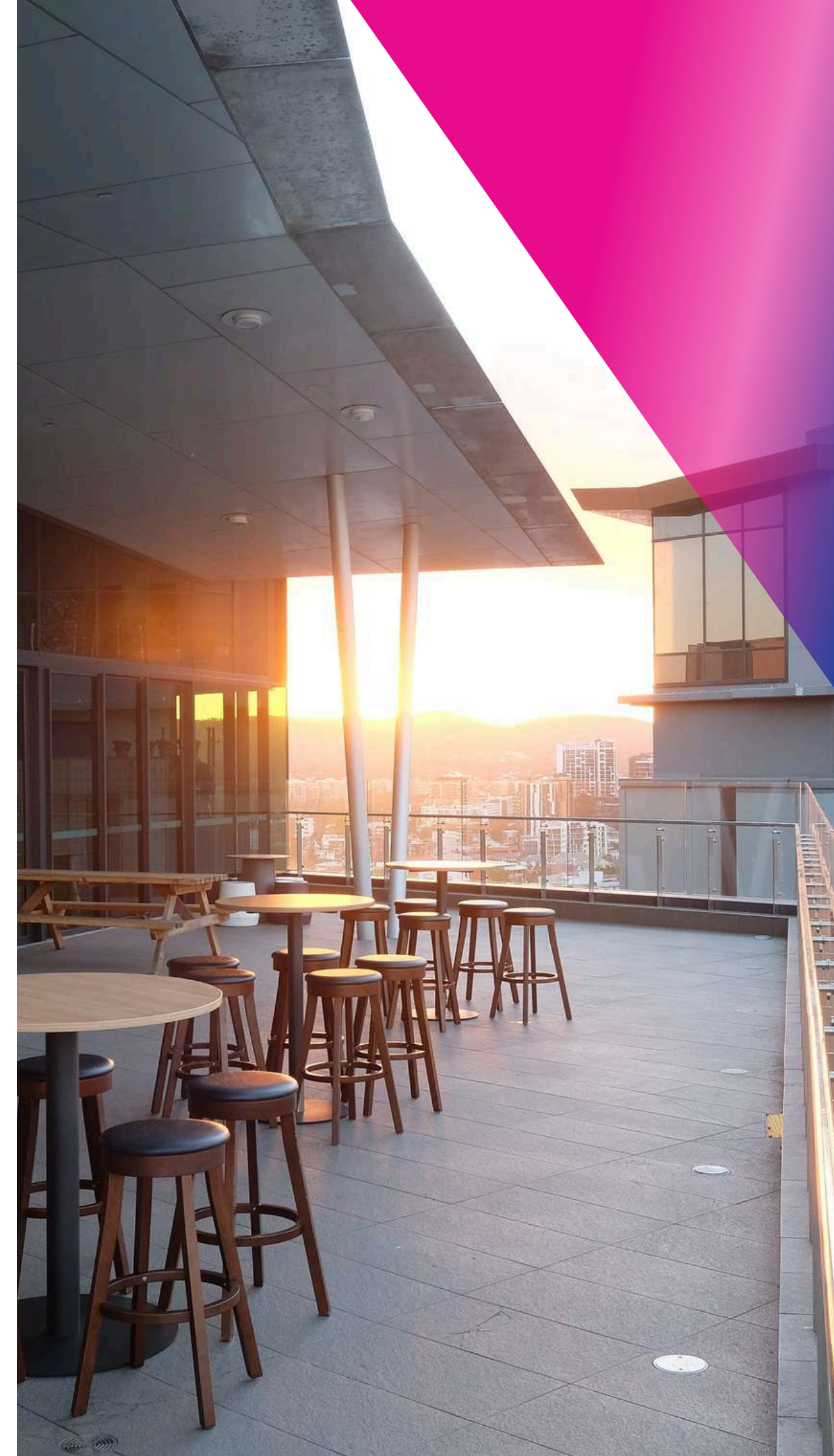
Versatile for small groups and big groups.

Deep balcony with city views.

Can seat up to 60 guests for alfresco dining.

Good for conferences up to 150pax.

Minimum spend for this space depends on numbers and date of event.



# THE SPACES

We recommend a site visit prior to your event so we can walk through the space and advise the best area for your requirements. Talk to our amazing events team to bring your vision to life.

## MAIN FLOOR & BALCONY A

Max Capacity 300 people.

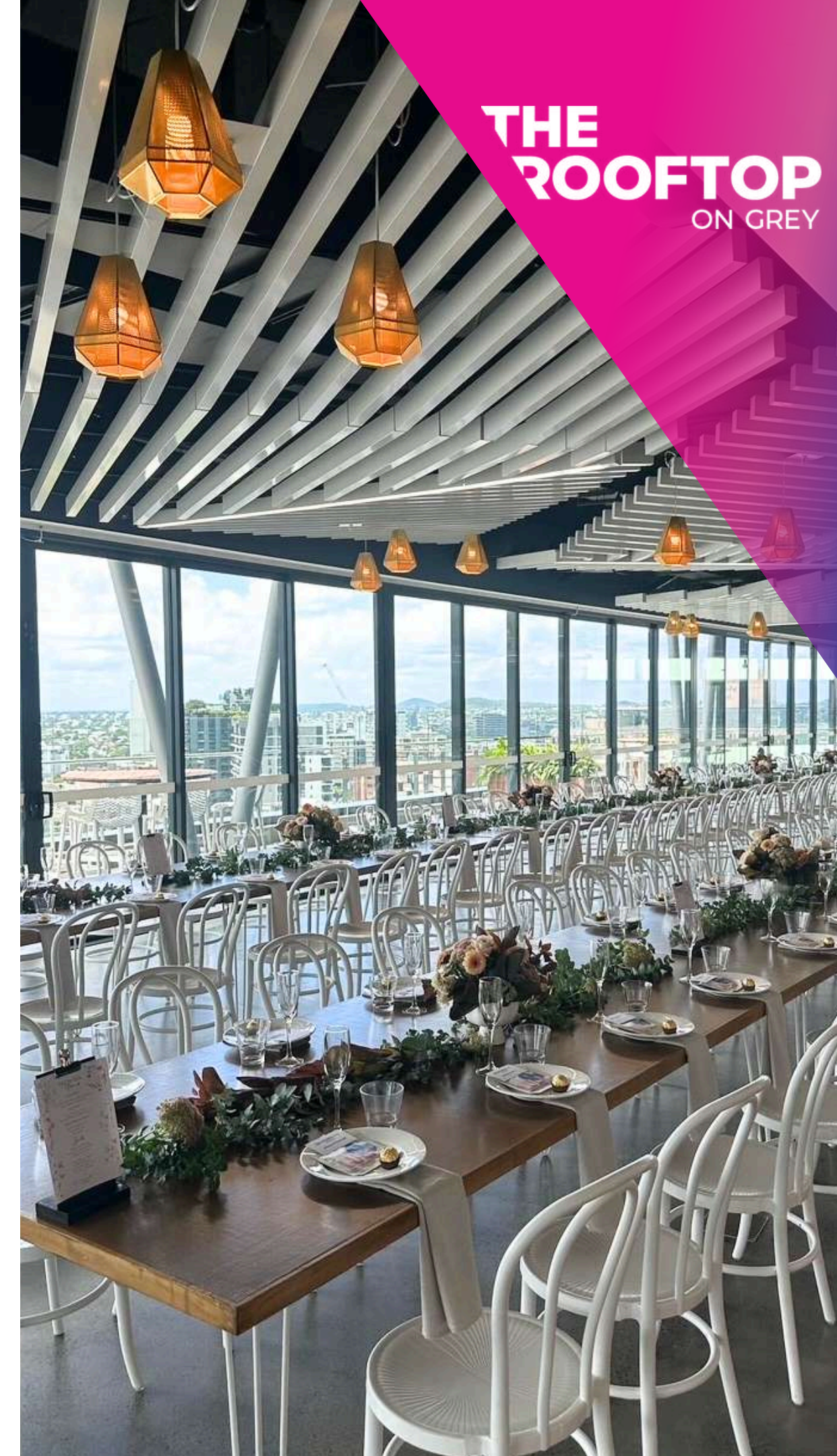
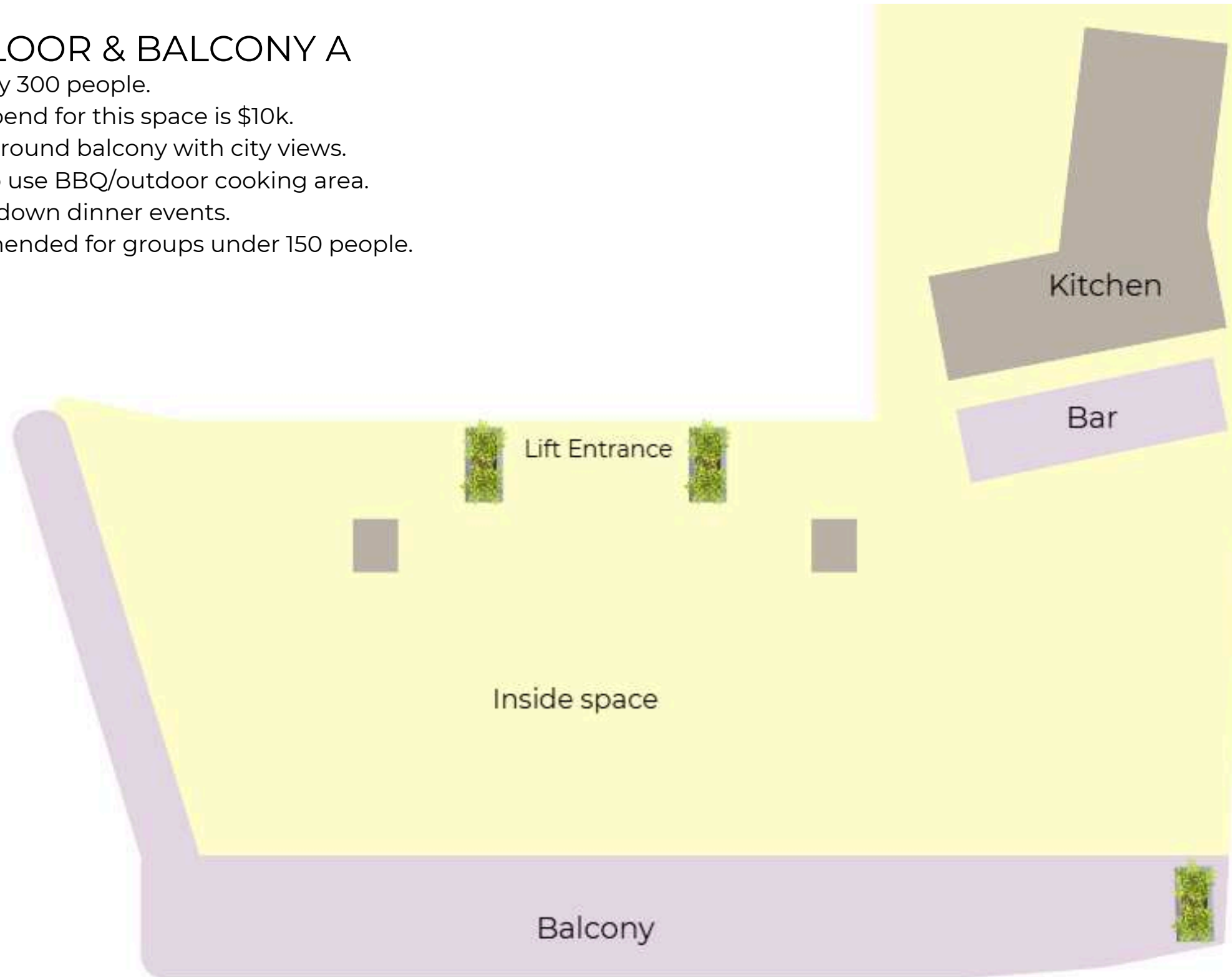
Minimum spend for this space is \$10k.

Long wrap around balcony with city views.

No access to use BBQ/outdoor cooking area.

Good for sit down dinner events.

Not recommended for groups under 150 people.



# EXTRAS

We understand there's a lot to consider when planning an event, and we work with a range of trusted suppliers to help bring your vision to life. We're also happy to accommodate your own preferred contractors, subject to our approval.

Speak with our events team to discuss your options and see what's available.

## CONTRACTORS WE CAN SUPPLY

- Audio Visual (Stage, Screen, Microphones, Lectern, Lighting)
- In house DJ
- Photobooth - Print, GIF, Boomerang, Branded Photos
- Event Lettering
- Entertainment - Performers, Musicians, Entertainers
- Event Theming & Decor
- Pop Up Food Options - Candy Floss, Ice Cream, Popcorn Carts



CONTACT US

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