

  
**CLOUDS**  
*Retreats*

  
**THE BARREL**  
*at Clouds Vineyard*

# Function Pack



*Clouds Vineyard, 787 Landsborough  
Maleny Rd, Maleny QLD 4552*



[cloudsretreats.com.au](https://cloudsretreats.com.au)



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# About Us

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*Clouds Retreats offers a wide range of packages to suit your vision, style and budget. Depending on your objectives we can tailor your particular experience or you can pick and choose from our collection of services.*

*Our retreats offer 4 flexible indoor venue options that can accommodate up to 80 guests and are perfectly suited to hosting a variety of functions, including business meetings and seminars, conferences, dinners, retreats, weddings and special celebrations.*

*We also have outdoor event spaces, catering for poolside cocktail events, sunset drinks on our Sky deck area overlooking the Sunshine Coast. We pride ourselves on flexibility and originality and are committed to creating memorable experiences for you and your guests.*

*From start to finish, you will enjoy the undivided attention of our dedicated events team, ensuring no detail is overlooked.*





# The Venues

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## **The Sky Lounge - Clouds Montville**

*Complete with your own private balcony, the sky lounge can be used to seat up to 60 guests. Suitable for conferences, banquets, and exhibitions.*

## **The Bergin Lounge - Clouds Montville**

*Enjoy intimate and elegant dining in the Bergin Lounge. This room offers the perfect space for smaller gatherings, coming complete with a cozy fireplace and private bar.*

## **The Cellar - Clouds Vineyard**

*The Boardroom is a new addition to our conference offerings and can be used as a Boardroom, Secretariat or private dining area. It is also an option to be used for exhibiting in an intimate setting.*

## **The Glasshouse - Clouds Vineyard**

*Versatility and privacy guaranteed, this large contemporary room is complete with a private bar and restrooms. With views out to the Glasshouse Mountains. This room offers a unique space for you to make your own.*

### **Standard Inclusions:**

- Venue hire\*
- Staff
- Access to garden areas for photos
- Table Linen

*Minimum Spend applies for exclusive use*

# Function Space Booking

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## **Glasshouse Room**

*Up to 80 people / \$1500*

## **Barrel Room**

*Up to 20 people / \$350*

## **Oak Room**

*Up to 30 people / \$500*

## **Allocated Alfresco Areas**

*50-100 people / \$300*

## **Cellar Room**

*Up to 20 people / \$500*

## **Other Areas**

*TBD / \$150*

## **Exclusive Use of Entire Venue (Day Rate):**

*Weekend / \$8000*

*Week Day / \$6000*

### **Standard Inclusions:**

- *Staff*
- *Access to garden areas for photos*
- *Standard table linen, crockery, & cutlery & glassware*

**\*Room hire includes set up and take down only.**

**\*Food and drink packages available.**

### **Conditions apply:**

- *10% room charge paid on booking not refundable unless room can be rebooked.*
- *Remainder paid 7 days before event.*
- *If 20 plus people booking - Function Menu / Drop Menu structure only.*





# Canapés

## Canapés (Cold Options) \$9.00 per item

- *Vermicelli rice noodles (P,V,GF,Vegan,DF)*
- *Prosciutto wrapped beef (GF, DF)*
- *Smoked salmon roulade (P,GF)*
- *Mediterranean chicken tarts (GF)*
- *Sour bread Bruschetta – tomato and balsamic (P, V)*
- *Twice cooked corn and sweet chilli soufflé with a corn and red pepper salsa (V)*
- *Crisp polenta with cauliflower puree and rice cracker crisp (V, GF)*
- *Seared rolled beef croustade with onion jam, seeded mustard and pickle (GF)*
- *Confit tomato tart with parmesan custard with balsamic glaze (V)*

## Canapés (Hot Options) \$9.00 per item

- *Spiced Moroccan Vegetable sausage roll (GF,Vegan)*
- *Mini quiches selection of pumpkin feta and tomato spinach (Veg)*
- *Panko, black sesame and coconut fried king prawns with wasabi aioli (P,GF,DF)*
- *Korean fried chicken with gochujang dipping sauce (GF)*
- *Mini beef wellingtons blue cheese dressing*
- *Mild chilli Chicken skewers (GF)*
- *Thai noodle cakes soy, sesame glaze (P,GF,V,Vegan,DF)*



# Cocktail Canapé Package

Continuous cocktail canapé selections – \$72.00 per person for 8 items.  
Please choose 3 cold, 3 hot and 2 dessert items from the selection below  
(minimum 50 pax) – Add any extras from below using the \$ per item selections.

## Canapés (Cold Options) \$9.00 per item

- *Vermicelli rice noodles (P,V,GF,Vegan,DF)*
- *Prosciutto wrapped beef (GF, DF)*
- *Smoked salmon roulade (P,GF)*
- *Mediterranean chicken tarts (GF)*
- *Sour bread Bruschetta – tomato and balsamic (P, V)*
- *Twice cooked corn and sweet chilli souffle with a corn and red pepper salsa (V)*
- *Crisp polenta with cauliflower puree and rice cracker crisp (V, GF)*
- *Seared rolled beef croute with onion jam, seeded mustard and pickle (GF)*
- *Confit tomato tart with parmesan custard with balsamic glaze (V)*

## Canapés (Hot Options) \$9.00 per item

- *Spiced Moroccan Vegetable sausage roll (GF,Vegan)*
- *Mini quiches selection of pumpkin feta and tomato spinach (Veg)*
- *Panko, black sesame and coconut fried king prawns with wasabi aioli (P,GF,DF)*
- *Korean fried chicken with gochujang dipping sauce (GF)*
- *Mini beef wellingtons blue cheese dressing*
- *Mild chilli Chicken skewers (GF)*
- *Thai noodle cakes soy, sesame glaze (P,GF,V,Vegan,DF)*

## Canapés (Dessert) \$9.00 per item

- *Passionfruit meringue rosettes (GF,DF)*
- *Assorted filled profiteroles*
- *Lemon curd and dark chocolate tarts (GF)*
- *Strawberry mousse biscuit crust*
- *Assorted chocolate cones*

# Entrée Selection

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## Grazing board (5 pax share)

**\$ 85.00 per board**

- *Cured meat selection, Antipasto selection (grilled - eggplant, capsicum, zucchini) selection of cheese, sour bread, dips, crackers, dry fruit, nuts, fresh fruit*

## Plated Entrée (Cold Options)

**\$20.00 per item**

- *Sesame salad vermicelli rice paper parcels (P, V, GF, Vegan, DF)*
- *Coconut cream and chilli poached Thai chicken tossed with a rice vermicelli slaw and lightly spiced coconut dressing (GF)*
- *Prawn entrée salad, rainbow slaw, thousand island drizzle (P)*
- *Edamame, coconut, spiced pumpkin salsa with lemon pepper on fresh salad (V, Vegan)*
- *Chicken roulade, cream cheese and apricot centre, lemon olive oil (GF)*
- *Confit duck fetta, balsamic onion marmalade tarts (GF)*

## Plated Entrée (Hot Options)

**\$20.00 per item**

- *Oven roasted salmon panzanella of seasonal tomatoes, toasted sourdough crisps and lime aioli (P)*
- *Wild mushroom and pea puree risotto, parmesan crisp (P,V,GF)*
- *Oven baked creamy chicken filled pancake, rice pilaf*
- *Lamb souvlaki, toasted flatbread, hummus, light garlic aioli*
- *Asian style noodle cakes, mixed salad, sesame soy dressing (P,V,GF)*
- *Buttermilk chicken warm salad, siracha mayo dressing (GF)*
- *Warm Thai beef salad, coriander and sweet chilli drizzle (GF,DF)*





# Main Course Selection

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**\$ 55.00 per serve**

- **Maple syrup roasted pumpkin wedge with Moroccan spiced cous cous, coconut yoghurt and finished with a mint parsley and pomegranate salad (V,Vegan)**
- **Rolled beef eye fillet, grilled and served medium, herb mash with seasonal**
- **Greens, house jus (GF)**
- **Mediterranean Chicken breast supreme filled with sundried tomato and fetta, house jus, chat potato gratin, seasonal greens (GF)**
- **Panko herbed crusted reef fish (seasonal) oven baked, roasted tomato and butter concasse, seasonal greens (P,GF)**
- **Slow cooked lamb Mediterranean vegetable ragu tossed, parmesan wafer**
- **Crispy pork belly, sautéed potato with egg shallot, house jus, seasonal greens (GF,DF)**

# Desserts

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**Wedding cake used as dessert**

**Plated \$5.00 per person**

**Served on platters \$4.00 per person**

**Dessert plate selection**

**\$18.00 per person**

- *Meringue nest, crème fraiche, seasonal berries, raspberry coulis (V,GF)*
- *Crisp layered filo pastry, cinnamon stewed apple, served hot - warm blueberry syrup, cream*
- *Soft dark chocolate brownie, raspberry mousse, crème fraiche (GF)*
- *Citrus lemon curd tart with passionfruit cream and meringue crumble*
- *House double chocolate ganache, flourless chocolate cake, whiskey caramel sauce (GF)*

**Canapé style dessert platter selection**

**\$9.00 per person**

- *Passionfruit meringue rosettes (GF,DF)*
- *Assorted filled profiteroles*
- *Lemon curd and dark chocolate tarts (GF)*
- *Strawberry mousse biscuit crust*
- *Assorted chocolate cones*







# Children's Menu

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**\$20.00 per person**

- *Buttermilk fried chicken bites, salad, bad boy chips, tomato sauce (GF)*
- *Spaghetti bolognaises, grated cheese, salad*
- *Panko crumbed fish pieces, salad, bad boy chips, tartare sauce*
- *Dessert included - Vanilla Ice cream and topping*

# Buffét Option

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**Buffét – Selection of hot and cold dishes including dessert selection \$75.00 per person (minimum 50 pax) - Buffét cost per person if buffét dessert selection is replaced with wedding cake \$75.00 per person**

- *Roasted meat selection (choose 2) – Lamb, Beef, Pork, Chicken*
- *Mezze platters of cured meats, assorted cheeses, marinated and grilled vegetables, olives, gherkins*
- *Salads – green salad, creamy mayo potato salad, fetta and olive salad*
- *Wet dishes – Fillet beef stroganoff, chicken breast chasseur*
- *Other hot dishes – Sesame vegetable noodles, rice pilaff, sauteed vegetables and parsley potato*
- *Condiments*
- *Breads*
- *Dessert – Fresh fruit, soft centred meringue with passionfruit crème fraiche and berries, baked apple filo pastry, chefs' choice assortment of various cakes*





# Beverage Packages

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## **Standard Beverage Package (min 30 pax)**

*A selection of wines, tap beer, juice and soft drink*

*2 Hours: \$55 per person*

*3 Hours: \$55 per person*

*4 Hours: \$55 per person*

*5 Hours: \$55 per person*

## **Premium Beverage Package (min 30 pax)**

*House spirits served neat, on ice or with mixer*

*A selection of wines, tap beer, juice, soft drink, spirits*

*2 Hours: \$70 per person*

*3 Hours: \$75 per person*

*4 Hours: \$80 per person*

*5 Hours: \$85 per person*

*Cocktails may be available on request*

## **Limited Bar Tab Option**

*A bar tab can be set up with a dollar limit, allowing you and your guests to choose from any combination of beer, wine, spirits, and non-alcoholic beverages*

*Beverages at standard price*

## **Cash Bar Option**

*Pay as you go directly from beverage menu*

*Beverages at standard price*

# Accommodation

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**Clouds Retreats offer a variety of luxury and contemporary accommodation.**

*Find out more at [www.cloudsretreats.com.au](http://www.cloudsretreats.com.au) or contact our events team for information on group bookings*

## **Clouds Montville**

*Tranquility meets luxury, Clouds Montville is ideal if you're looking for a venue where you can enjoy the exclusive use of the location for your guests.*

*At Clouds Montville you have everything you need in one location. Featuring luxury cottages along with studio, one bedroom and family rooms.*







Visit us!



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