

Cielo Rooftop

FUNCTIONS AND EVENTS

209 BRUNSWICK STREET, FORTITUDE VALLEY
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Cielo Rooftop

Perched above the city, CIELO ROOFTOP is where sunsets shine brighter, cocktails flow smoother, and celebrations take center stage. From intimate gatherings to grand weddings, host up to 200 guests in style, with dedicated bartenders and top-tier AV to elevate every moment.



TAILORED EXPERIENCES

CORPORATE EVENTS

Elevate your corporate events with our exceptional facilities and personalised service. Whether it's a product launch, team-building workshop, or executive meeting, we offer curated menus and state-of-the-art amenities to inspire success and leave a lasting impression.

PRIVATE CELEBRATIONS

Celebrate life's milestones in style at our venues. From birthdays and anniversaries to reunions and more, we provide the perfect backdrop for creating cherished memories with your loved ones. Our attentive staff and beautiful settings ensure your private celebrations are unforgettable.

WEDDINGS

Say "I do" in the enchanting surroundings of our venues. Whether you envision an intimate ceremony or a grand affair, our experienced team will bring your love story to life with meticulous attention to detail and impeccable service. Create the wedding of your dreams with us.

PERSONALISED PLANNING

Our dedicated events team will work closely with you to understand your vision and tailor a bespoke experience that exceeds your expectations.

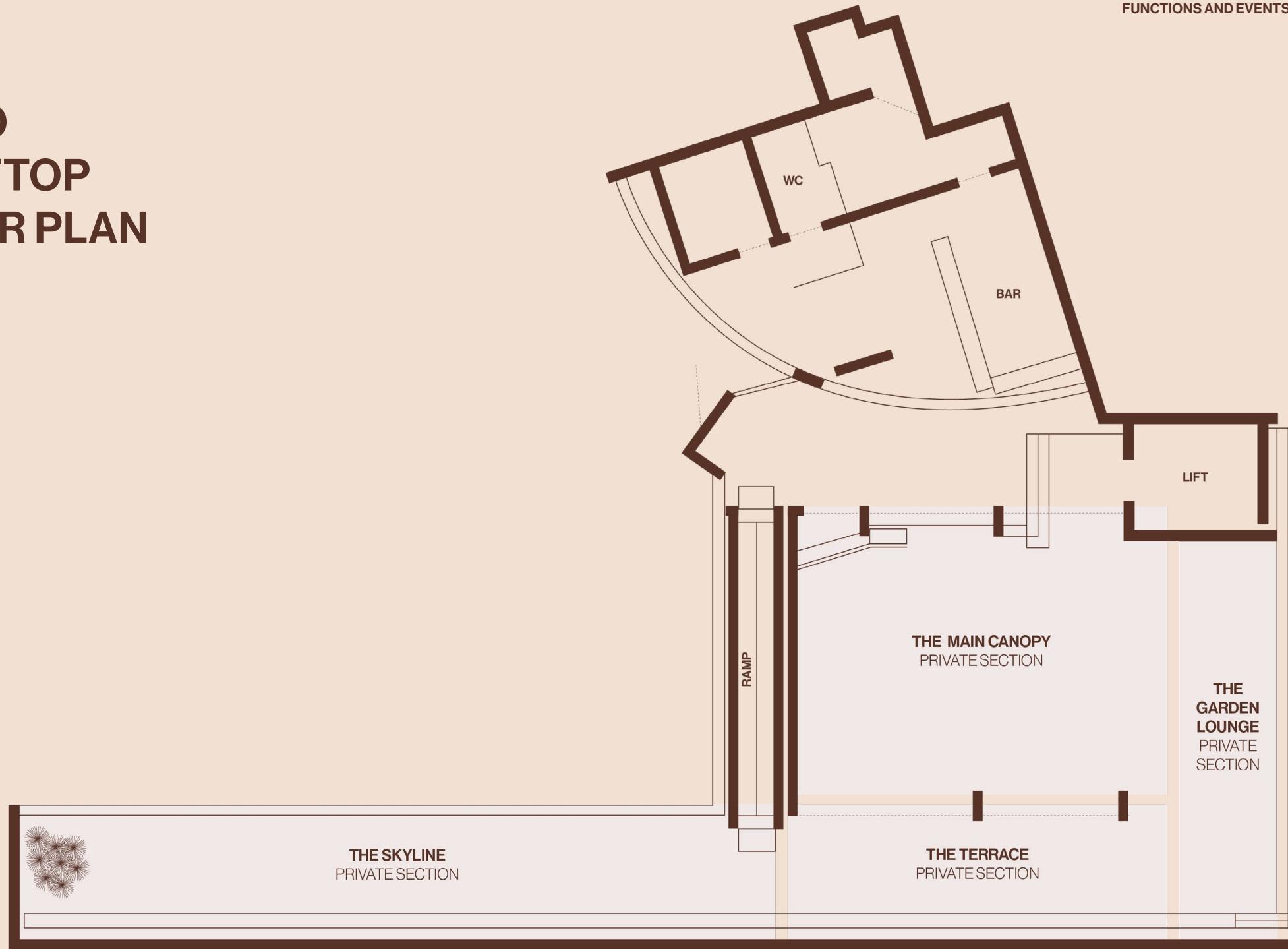
FLEXIBLE PACKAGES

Choose from a range of customisable packages to suit your preferences and budget. All minimum spends can be offset against food and beverage, including a bar tab.

GUIDED TOURS

Explore our venues firsthand with personalised guided tours. Experience the spaces, sample menus, and see your event vision come to life.

CIELO ROOFTOP FLOOR PLAN



CIELO ROOFTOP EVENT SPACES

THE MAIN CANOPY

Private section
Minimum food and beverage spend
(60 pax cocktail / 40 pax banquet)

PRICING

Thursday: 4pm till late – \$3,000
Friday: after 4pm till late – \$4,000
Saturday: before 5pm – \$3,000
Saturday: after 5pm – \$6,000
Sunday: flat rate – \$2,500



THE GARDEN LOUNGE

Private section
Minimum food and beverage spend
Full garden lounge (40 pax)
Half garden lounge (20pax)

PRICING (FULL / HALF)

Thursday: 4pm till late – \$1,000 / \$600
Friday: after 4pm till late – \$2,000 / \$1,200
Saturday: before 5pm – \$1,500 / \$900
Saturday: after 5pm – \$3,000 / \$1,750
Sunday: flat rate – \$1,000 / \$600



THE TERRACE

Private section
Minimum food and beverage spend
(25 pax cocktail / 20 pax banquet)

PRICING

Thursday: 4pm till late – \$500
Friday: after 4pm till late – \$1,000
Saturday: before 5pm – \$750
Saturday: after 5pm – \$1,500
Sunday: flat rate – \$1,000



THE SKYLINE

Private section
Minimum food and beverage spend
(30 pax cocktail / 36 pax banquet)

PRICING

Thursday: 4pm till late – \$500
Friday: after 4pm till late – \$1,000
Saturday: before 5pm – \$750
Saturday: after 5pm – \$1,500
Sunday: flat rate – \$1,000



BEVERAGE PACKAGES

HOUSE DRINKS PACKAGE

Classic beverage package

INCLUDED

House white wine, house red wine and house beer. Option to add house spirits.

PRICING

2 hours \$55pp / \$85pp with house spirits
3 hours \$75pp / 115pp with house spirits
4 hours \$95pp / \$145pp with house spirits

PREMO PACKAGE

Premium beverage package

INCLUDED

House white wine, house red wine, house beer, house spirits with tap cocktails.

PRICING

2 hours \$105pp
3 hours \$140pp
4 hours \$165pp

PLEASE NOTE

*10 people minimum spends may also be used in a bar tab.

*Packages are subject to change.

*All spirits must be ordered with a mixer.



CANAPÉ PACKAGES

HOUSE CANAPÉS SELECTION OF:

\$35PP

ARANCINI (V)

La costa arancini with trios of dips (napoli sauce, la costa signature sauce, pesto sauce)

BRUSCHETTA (GFO,V,DF)

Tomato, spanish onions and basil drizzled with evoo and balsamic glaze

POLPETTE AL SUGO

Meat balls with napoli sauce and parmigiano

SALT & PEPPER SQUID (DF)

Squid coated in salt & pepper served with vegan mayo and lemon wedges.

PERI PERI SLIDERS (GFO)

Chicken marinated in peri peri sauce, lettuce, cheddar & peri peri mayo

HOUSE CANAPÉS SELECTION OF: 3 / 5 / 7 CANAPÉS

\$24PP / \$39PP / \$55PP

CUCUMBER CUPS (GF,DF,VE,EF)

Filled with humus, smoked paprika, garnished with lemon & pine nuts, cherry tomato & parsley, pickles

POLPETTE AL SUGO

Meat balls with napoli sauce and parmigiano

BRUSCHETTA

Tomato, spanish onions and basil drizzled with evoo and balsamic glaze

ARANCINI (V)

La costa arancini with tris of dips (napoli sauce, la costa signature sauce, pesto sauce)

CROQUETTES (V)

Truffle & mozzarella croquette served with truffle aioli

SALT & PEPPER SQUID (DF)

Squid coated in salt & pepper served with vegan mayo and lemon wedges

STICKY PORK BELLY SHOTS (GF,DF,EF)

Crispy skin pork belly, hoisin sauce, mush potato, and red chilli

CAPRESE SKEWERS (GF,V,EF)

Tomato & mozzarella di bufala with fresh basil on a skewer drizzle with evoo and balsamic glaze

PROSCIUTTO & HONEY (GFO,EF)

Prosciutto on a sourdough croute with honey ricotta, garnished with a drizzle of pure honey

SMOKED SALMON CROSTINI (EF)

With lemon ricotta and capers

LOADED FRIES

Fried topped with melted cheese and bacon bits.

PARMIGIANA SLIDERS (GFO, V)

Eggplant, buffalo mozzarella, napoli sauce & ricotta



CANAPÉ ADD-ONS

GNOCCHI BOAT (GFO)

Napoli & basil (VE,DF) \$9 pp

Napoli, stracciatella cheese & parmigiano (V) \$11 pp

Basil pesto, cream, parmigiano (V) \$12 pp

Pork & fennel, cream, crispy pancetta with parsley \$13 pp

PIZZA SLAB: \$49EA OR BOTTOMLESS \$39 PP

Margherita: napoli & fior di latte mozzarella with fresh basil (V)

Diavola: napoli & fior di latte mozzarella, hot salami, black olives and chilli flakes.

Carnivora: napoli & fior di latte mozzarella, smoked ham, crispy pancetta, hot salami and oregano.

OYSTER STATION \$47PP (MINIMUM 10 DAYS NOTICE)

Live chef shackling, hosted for 1h or until oysters are consumed

Oyster sauces: mignonette, limoncello granita, lemon wages and tabasco

OYSTER BAR \$22PP (MINIMUM 7 DAYS NOTICE)

Display of oysters on rock salt and ice

Oyster sauces: mignonette, limoncello granita, lemon wages and tabasco

GRAZING TABLES & PLATTERS

GRAZING TABLES REGULAR / \$500 LARGE / \$800

Mortadella, finocchiona salami, prosciutto, asiago, gorgonzola, manchego, provolone dolce, mixed olives, mixed grilled vegetables, gnocco fritto, focaccia, mixed nuts, bocconcini mozzarella and cherry tomato, treccine (twisted breadstick flavoured), lavosh, dips (hummus, beetroot and taziki), strawberries, blueberries, water crackers

SEAFOOD PLATTER \$319

Marinated and grilled king prawns, natural oysters, smoked salmon slices, crab claws, calamari rings with sauce and garnish. Sauces: tartar, tabasco, mignonette, lemon herb vinaigrette, aioli, cocktail sauce

SLIDER PLATTER \$239

Porchetta slider (pork belly, mesclun, smoked scamorza, truffle aioli), peri peri chicken slider (peri peri mayo, lettuce, cheddar), caprese slider (basil pesto, buffalo mozzarella, fresh basil, tomato).

COLD CANAPÉS PLATTER \$259

Mini bruschetta, prosciutto and honey whipped ricotta croutons, caprese salad bites, smoked salmon with whipped ricotta, capers, and lemon, cucumber cups filled with hummus and smoked paprika.

SWEET PLATTER \$219

Mini lemon connoli (lemon, chocolate), profiteroles, m&m bowl, chocolate chip cookies, donut holes and chocolate dip sauce.

PARTY PLATTER \$239

Mixed mini quiches, sausage rolls, vegetable spring rolls, mixed mini pies.
Sauces: BBQ, ketchup, hoisin, Tabasco.

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