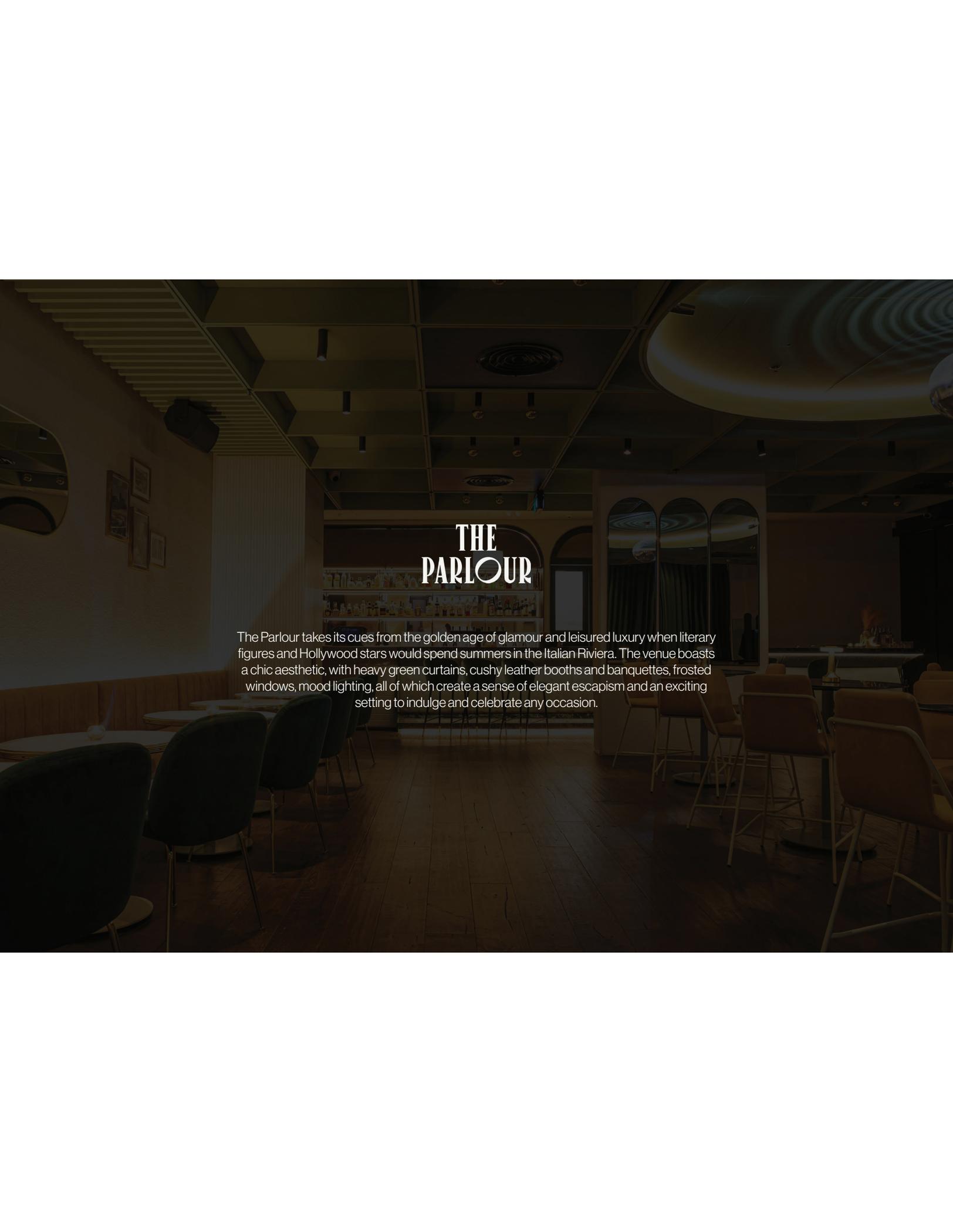


# THE PARLOUR

FUNCTIONS AND EVENTS

209 BRUNSWICK STREET, FORTITUDE VALLEY  
[WWW.THEPARLOURFV.COM.AU](http://WWW.THEPARLOURFV.COM.AU)

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The image shows the interior of a restaurant named 'The Parlour'. The space is dimly lit, featuring a wooden floor and a ceiling with recessed lighting. In the background, there is a bar with various bottles on the shelves. The foreground shows several tables and chairs, some of which are upholstered in a dark material. The overall atmosphere is elegant and sophisticated.

## THE PARLOUR

The Parlour takes its cues from the golden age of glamour and leisured luxury when literary figures and Hollywood stars would spend summers in the Italian Riviera. The venue boasts a chic aesthetic, with heavy green curtains, cushy leather booths and banquettes, frosted windows, mood lighting, all of which create a sense of elegant escapism and an exciting setting to indulge and celebrate any occasion.

## THE PARLOUR EVENT SPACE

### CAPACITY

100 Cocktail Style

65 Seated

### FEATURES

Rearrangeable intimate & group seating, private booth seating, bar seating, dance floor, ultimate privacy, natural lighting on request.

### SUITABLE FOR

Special events, corporate networking, masterclasses, engagements and cocktail style weddings.



## BEVERAGE PACKAGES

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### HOUSE DRINKS PACKAGE

Classic beverage package

#### INCLUDED

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

#### PRICING

2 hours \$50pp / \$80pp with house spirits  
3 hours \$70pp / \$110pp with house spirits  
4 hours \$90pp / \$140pp 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 \$100pp  
3 hours \$135pp  
4 hours \$160pp

### PLEASE NOTE

\*10 people minimum | \*Minimum spends may also be used in a bar tab | \*No shots | \*All spirits must be orders with a mixer. Staff practicing RSA may refuse service of spirits to a guest if they deem them to be intoxicated | \*Packages and pricing are subject to change



## SET MENUS

### CASA MENU

2 COURSES / \$49PP  
3 COURSES / \$55PP

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#### ENTREE COURSE (ALT DROP. SELECT 2)

Bruschetta  
Caesar salad  
Meat balls

#### SECOND COURSE (ALT DROP. SELECT 2)

200g rump with mash  
Porchetta  
Chicken alfredo

#### DESSERT (ALT DROP)

Chocolate Mousse  
Panna Cotta

### POTENZIATO MENU

2 COURSES / \$59PP  
3 COURSES / \$65PP

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#### ENTREE COURSE (ALT DROP. SELECT 2)

Bruschetta  
Caesar salad  
Meat balls

#### SECOND COURSE (ALT DROP. SELECT 2)

200g eye fillet with mash  
Salmon  
Bugs and prawn pasta

#### DESSERT (ALT DROP)

Tirimusu  
Canolli

### BANQUET MENU

\$55PP

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#### TO START

Bruschetta  
Aranchini  
Garlic Pizza

#### FOLLOWED BY

Dirty Ragu  
Gnocchi  
Tartufo Pizza  
Meat Balls

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#### PLEASE NOTE

\*10 people minimum | \*Please advise if there are any dietary requirements | \*Side dishes available upon request \$5pp  
| \*Menu and prices are subject to change

## 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, pickels

#### POLPETTE AL SUGO (2EA)

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

## COCKTAIL CLASSES

**CLASSES START FROM  
\$89 PER PERSON**

For a minimum of 6 guests

Learn the art of cocktail making as our expert mixologists guide you through an interactive masterclass teaching you the techniques, recipes, and everything you need to know to bring the flavours of cocktails to life to curate a perfectly mixed drink.

Learn the history, make the drinks, enjoy your creations, and treat yourself to a charcuterie board along the journey. The classes are suitable for beginners and can be tailored as per your drinking pleasure.

Our expert bartenders teach you how to stir, shake and strain 3 signature cocktails



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