

BOOM
BOOM
ROOM

AT A GLANCE

An opulent basement level cocktail lounge where the building's bank vaults once were.

BOOTHS

Within The Boom Boom Room, there are five intimate booths that can be reserved for up to 8 guests. Be treated to our well-known bottle service, intrinsic to this setting.

THE VAULTS

As the building was originally designed to be a bank, we have kept this historical framework to create unique private dining spaces. Utilise the entire space for 30 guests cocktail style. Or it can be divided into 2 smaller rooms, for even more intimate events.

TRUMPET ROOM

Truly set to provide the WOW factor, this space accommodates up to 40 guests cocktail style, or 8 seated around the iconic Timothy Oulton Rex Dining Table. A centerpiece that will surely steal the show.

EXCLUSIVE USE

Privately book The Boom Boom Room, for your exclusive use only for up to 300 guests cocktail style. Tailor the space exactly as you like and configure the opulent Timothy Oulton furniture to accommodate your party size.

MINIMUM SPENDS

All areas that can be reserved require a minimum spend, which can be met via food and beverage spend. Please contact our team for a detailed quote for the minimum spend for your group.

Minimum spends start at \$1,000.00.

Each booking at the Boom Boom Room, will enjoy their own private wait staff to ensure the night is one to remember.



STAND UP MENU

For an event of 20 people or more at The Boom Boom Room, we have a variety of menu options available.

With an introductory package available, we encourage you to build your menu from here. If you would like assistance with your selections, please speak with our events team.

8 appetisers per person (approx. 2 hours) \$38.00pp

APPETISERS - \$5

- Crystal vegetable dumplings
- Tea quail egg w salted black olive
- Crispy fried eggplant w fragrant ginger dressing
- Saltbush pancakes w dark chilli paste
- Black kingfish w white radish + black garlic
- Pacific oysters w ginger pearls + shallot
- Octopus w native tamarind, finger lime + chilli
- Sichuan salt + pepper prawn
- Vegetable spring roll
- Chicken + black sesame siu mai
- Pork + mushroom siu mai
- Char siu pork puff
- Prawn + scallop wonton w aged vinegar
- Fried pork + mushroom wontons w sweet soy
- Saltwater duck breast w charred mustard pickles
- Lamb potsticker dumpling
- Char siu pork neck w rockmelon honey + soy
- Sichuan spiced chicken wings



LARGER - \$9

- Crispy prawn bao w shallot mayo
- Crispy duck bao w hoisin, cucumber + shallot
- Cold cut chicken w fresh wasabi, shiso + ginger
- Pork belly bao w spiced pickles + salted chilli
- Crispy spare rib bao w sweet soy + pickles
- Scallops w black bean + chilli
- Fried calamari w pepperberry, garlic + lemon
- Xinjiang style lamb tenderloin skewers w cumin + fennel
- Sichuan spiced chicken skewers

BOWLS - \$14

- Fried silken tofu, Hong Kong typhoon style
- Kung pao tofu
- Yunnan style exotic mushroom noodles
- Bang Bang cold noodle salad
- Aromatic duck salad w pickled cucumber + coriander
- Stir fried egg noodles w crab + XO
- Steamed Harpuka w white soy, ginger + shallot
- Guangxi pork salad w peanuts + coriander
- Twice cooked chicken w Hokkien noodles
- Kung pao chicken
- Grilled beef fillet w baby bok choy + Chinese mushrooms
- Slow roasted lamb shoulder w chickpeas + coriander

PREMIUM - \$15

- Yellowfin tuna w black bean, chilli + sesame
- Scampi toast w Osietra caviar + wakame
- Saltbush pancakes w Fraser Isle Spanner crab + Yarra Valley caviar
- Seaweed cracker w Sichuan spiced Wagyu tartare
- Prawn crackers w raw WA scampi + wild scampi caviar



BEVERAGES

The Boom Boom Room offers beverages on consumption for all functions, with the option to place a limit on the beverage tab.

We ask that you select a white, red and rosé, to avoid any disappointment with availability. You are welcome to order additional wines off the beverage list on the evening.

We are more than happy to liaise with you regarding your beverage selections, and help you select the perfect wines for your event. To match the banquet menus we suggest riesling, aromatic whites, rosé, pinot noir or aromatic reds, as these have been selected to best suit the cuisine.

The Boom Boom Room cocktail and spirits list is truly an experience unto its own and is sure to enhance your event in an offering that represents some of the finest and exotic spirits and ingredients from aboard.

If you would like to incorporate this into your event, please let our team know. Bottle service, premium cocktails and tailored service is what we specialise in.

OPTIONAL EXTRAS

Cocktails on arrival \$15 per person

AVIATRIX (FRESH + VIBRANT)

Watermelon infused Bombay Sapphire, Tio Pepé, orange bitters, lemon juice, sugar

MILE HIGH CLUB (FRUITY + BRIGHT)

Bacardi Carta Blanca, Aperol, passionfruit, lime, falernum

DC10 (STRONG + COMPLEX)

Bacardi Ocho, demerara, Angostura bitters, fresh apple

WHISKEY CHARLIE (REFRESHING + HERBAL)

Naked Grouse, Ardbeg, ginger, honey, lemon, soda

Please note, we will finalise your order approximately 2 weeks prior to your event date. There is a minimum order of 10 cocktails for your event.



TERMS & CONDITIONS

BOOKING CONFIRMATION

The Boom Boom Room Terms & Conditions form must be completed, signed and returned with the specified deposit to ensure your booking is secured. A tentative reservation can be held for 7 days awaiting a deposit. If the deposit is not received within the timeframe arranged, the space may be released to other parties.

DEPOSIT

A deposit of \$200.00 must be given within 7 days to secure the function. If the deposit is not received by the due date, the booking will be cancelled.

MINIMUM SPENDS

If the client wishes to pay before the event via direct deposit, this must be received into the The Boom Boom Room bank account, 2 working days prior to the function date to be accepted. While there is only one bill per function, guests are welcome to pay up to 3 different amounts.

FINAL NUMBERS

Final numbers are required 7 working days prior to function date, numbers can reduce without charge up to 3 days prior to the event date. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

SURCHARGE

There is no credit card surcharge, but a 15% surcharge is incurred for public holidays.

SERVICE FEE

A 5% service fee is added to the final bill as gratuity for staff. If you would like this reduced or removed please inform the events team. The service fee is not included in the minimum spend.

UNDERAGE GUESTS

Children's meals are \$45.00 per child, which is inclusive of a children's banquet and unlimited soft drink or fruit juice. Please note, guests under the age of 18 years old will need to vacate The Boom Boom Room by 9:30pm.

CANCELLATIONS

All cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the event date, you must advise your event coordinator in writing 30 days or more before the function date.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

ENTERTAINMENT & AV

Any external suppliers are required to sign a waiver regarding financial

liability for damages prior to the event.

INSURANCE/PUBLIC LIABILITY

Ghanem Group accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

FURNITURE REMOVAL

Any change to the venue floor plan may incur a removal and storage fee of furniture.

FOOD/BEVERAGES

The Boom Boom Room does not permit food or beverages to be brought onto the premise – the only exception being cakes which incur a \$2.00 per person fee.

DRESS CODE

The Boom Boom Room requires guests to be dressed in smart-casual attire, and there is to be no thongs or singlets worn in the venue.

DECORATIONS

There are to be no table scatters, sparklers, balloons or hen's paraphernalia in the venue. Candles and floral arrangements are welcomed.

.....
NAME

.....
SIGNATURE

.....
DATE





LOCATION

171 George Street, Brisbane City
QLD 4000

Located on the basement floor of
the Adina Hotel – corner of George
Street & Elizabeth Street

OPENING HOURS

Weekdays 12pm – 11pm
Weekends 12pm – late

CONTACT

For group bookings and event
enquiries please call our
Reservations & Events Team on
(07) 3243 4888