

BOOM  
BOOM  
ROOM

# AT A GLANCE

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

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



## BOOTHS

Within The Boom Boom Room, there are five intimate booths that can be reserved for up to 7 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.



## BANKERS LOUNGE

For a larger event of up to 60 guests, the Bankers Lounge is a private space that benefits from the main bar's lively atmosphere whilst keeping an intimate, cool vibe. The area is complete with high bars, booths and your own private bar. You can also choose to keep the curtain open for a view of our live acts. This space can be extended for 60+ guests.



## 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.

# STAND UP MENU

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

Choose from the below options to build your very own bespoke menu.

6 canapés per person.....	\$30pp
8 canapés per person.....	\$40pp
6 canapés + 2 substantial items per person.....	\$44pp
8 canapés + 3 substantial items per person.....	\$61pp

## CANAPÉS \$5

- Freshly shucked oysters w ginger pearls + shallot oil (GF) (DF)
- Sichuan beef tartare on crispy seaweed cracker (DF)
- Kingfish crudo w black garlic + pickled daikon (DF)
- Sobrasada + smoked goats curd en croute (DF)
- Free range pork + pistachio terrine en croute (DF)
- Duck pate + riberry on toasted brioche (DF)
- Mini smoked sesame cheese, tomato tartlet (VV)
- Crispy tostada w smoked ocean trout, avocado + lime (GF) (DF)

## BAKED OR FRIED CANAPÉS \$5

- 2 Cheese arancini w aioli (GF) (V)
- Porcini + truffle arancini w aioli (GF) (V)
- Mini dagwood dogs w american mustard + tomato sauce
- Crispy peking duck spring roll w hoisin sauce (DF)
- Potato pea + ham croquette w aioli
- Vegetarian rice net rolls w sweet chilli sauce (V)
- Sesame prawn toast w sweet and sour sauce
- Crispy prawn cigars w sweet chilli sauce (DF)
- Crumbed + fried camembert w red currant jam (V)
- Fried silken tofu w roast green chilli dressing (VV)

## SUBSTANTIAL ITEMS \$7

- Glass noodle salad w sesame dressing, coriander + chilli (GF) (VV)
- Prosciutto cotto + Swiss cheese toastie
- Angus beef sliders w pickles + American cheddar
- Cold noodle salad of shredded chicken, ginger + shallot (DF)
- Braised beef + red wine pie
- Mini vegan cheeseburgers w pickles + mustard (VV)
- Chicken, leek + cheese pie
- Mini beef wellingtons w tomato chutney

## STEAMED CANAPÉS \$5

- Ginger prawn dumpling w sweet soy (GF) (DF)
- Vegetable dumpling w sweet soy (GF) (VV)
- Chicken shu mai w black garlic (DF)
- BBQ pork bun

## DESSERT CANAPÉS \$5

- Steamed mango custard buns
- Assorted Macarons (GF)
- Ruby Chocolate Mousse Cups (GF)

**PLEASE NOTE.** we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally



# BEVERAGE OPTIONS

Select from 3 beverage packages, cocktail on arrival options or speak to our events team for a personalised package.

**Please note,** all beverage packages are for 20 guests or more .

## STANDARD

	<b>\$40PP</b> 2 HRS	<b>\$50PP</b> 3 HRS	<b>\$60PP</b> 4 HRS	<b>\$70PP</b> 5 HRS
<b>SPARKLING</b>	2018 Redbank Prosecco			
<b>WHITE WINE</b>	2018 Redbank Pinot Grigio			
<b>RED WINE</b>	2018 Redbank Shiraz			
<b>BEER</b>	All tap beers			
<b>NON-ALCOHOLIC</b>	Soft drinks & sparkling/still water			

## PREMIUM

	<b>\$50PP</b> 2 HRS	<b>\$60PP</b> 3 HRS	<b>\$70PP</b> 4 HRS	<b>\$80PP</b> 5 HRS
<b>SPARKLING</b>	NV Cloudy Bay Pelorus			
<b>WHITE WINE</b>	2017 Totara Sauvignon Blanc 2017 Palmetto Riesling			
<b>ROSÉ</b>	2018 Howard Vineyard Rosé			
<b>RED WINE</b>	2016 Harvest Pinot Noir 2015 Whistler Shock Value Grenache blend			
<b>BEER</b>	All tap beers			
<b>NON-ALCOHOLIC</b>	Soft drinks & sparkling/still water			
<b>UPGRADE</b>	<i>To Champagne</i> NV Ruinart R de Ruinart for \$40 pp/per hour			



# BEVERAGE OPTIONS

## DELUXE

	2 HRS \$70PP	3 HRS \$85PP	4 HRS \$100PP	5 HRS \$115PP
<b>CHAMPAGNE</b>	NV Ruinart R de Ruinart			
<b>WHITE WINE</b>	2016 Gunderloch Als War's Ein Stuck Riesling 2017 SC Pannell Chardonnay			
<b>ROSÉ</b>	Cullen Dancing in the Moonlight Rosé			
<b>RED WINE</b>	2016 Domaine Faiveley Bourgogne Rouge Pinot Noir 2017 Vasse Felix Cabernet Sauvignon			
<b>BEER</b>	All tap beers			
<b>NON-ALCOHOLIC</b>	Soft drinks & sparkling/still water			

Tailored sommelier wine selections also available on request.

*Please note all wines subject to change due to availability.*

## OPTIONAL EXTRAS

Cocktails on arrival ..... \$15pp

### SPITFIRE (REFRESHING, HERBAL)

Bombay Sapphire gin, lemon thyme, blueberry, lemon, soda

### MILE HIGH CLUB (FRUITY + BRIGHT)

Bacardi Carta Blanca, Aperol, passionfruit, lime, falernum

### HURRICANE (FRESH, VIBRANT)

Belvedere vodka, passionfruit, white crème de cacao, Lillet, lemon, pineapple

### SUPER FORTRESS (STRONG, COMPLEX)

Rittenhouse Rye, PX Sherry, bay leaf, bitters.

### SPRUCE GOOSE (TROPICAL, FRESH)

Rum Diaries coconut rum, Stones ginger wine, Coconut cream, Pineapple, Kaffir lime leaf.

### BESPOKE OPTION

Let us know what you love in a cocktail and our award winning bar team will come up with a custom option for your event.

There is a minimum order of 10 of the same cocktail 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 time frame 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 canceled. Please note, deposits are non-refundable.

## 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.

## UNDERAGE GUESTS

Guests under the age of 18 years old will need to be supervised by a parent or guardian at all times and 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.

## 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.

# TERMS & CONDITIONS

.....  
NAME

.....  
SIGNATURE

.....  
DATE

## LOCATION

49 Elizabeth Street, Brisbane City  
QLD 4000

## OPENING HOURS

**Friday - Saturday** 12pm - Late  
**Wednesday - Thursday** 3pm - 12am  
**Sunday - Monday** Closed  
Events are considered outside of  
these hours

## CONTACT

For group bookings and event enquiries  
please enquire with our Reservations &  
Events Team on (07) 3243 4800 or  
[info@theboomboomroom.com.au](mailto:info@theboomboomroom.com.au)



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