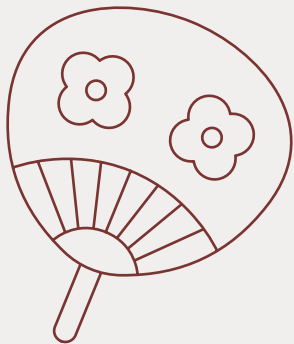


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FUNCTION PACKAGE

WELCOME TO BOOM BOOM ROOM IZAKAYA!

In the basement level of the beautiful, heritage listed Adina Hotel building, you will be transported to Brisbane's most exclusive Izakaya.

A tantalizing Japanese menu highlighting our Robotayaki Grill, a unique beverage selection of rare and unique Japanese whiskeys and sakes, and specially curated cocktails combine to form a Japanese dining and bar experience like no other.

Formerly the Queensland Government Savings Bank, Boom Boom Room Izakaya creatively morphs it's heritage listed bank vaults into uniquely avant-garde and decadent private spaces for that one of a kind experience.



THE VAULTS

We converted our 1920s bank into a unique private space that offers a 30 guest capacity for cocktail events or it can be divided into 2 smaller rooms for more intimate events of 10 to 18 guests seated.



TRUMPET ROOM

The centerpiece of this room is our iconic Timothy Oulton Rex dining table; A perfect place to host your friends for decadent night of sparkling conversation. The space accommodates up to 30 guests cocktail style or 7 around the table.



GROUP DINING

For up to 34 guests, we offer a designated space in the Izakaya Restaurant overlooking the Robotayaki Grill. Enjoy the custom designed omakase banquet whilst pairing with a beverage package and sake or whisky journey. It can remain semi-private or be opened up to benefit from the venue's cool vibe.



EXCLUSIVE USE

Book The Boom Boom Room exclusively for up to 300 guests cocktail style. Work with our events team to tailor the space to accommodate your needs.

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OTSUMAMI PACKAGE

Required for groups of 15+ | **\$46pp**

Tuna maki roll, fermented chilli, yuzu mayo, cucumber + avocado ^(GF, DF)

Ora king salmon maki roll, wasabi mayo, yuzu kosho + miso kimchi ^(GF, DF)

Chicken thigh yakitori, chicken fat vinaigrette + chicken skin furikake ^(GF, DF)

Icon XB Wagyu tri tip, bora miso + sunflower puree, perilla dressing

Gooralie Farm pork belly, miso apple + pork floss furikake ^(GF, DF)

Crispy potato yakitori, koji plant cream + kombu ^(GF, DF, W)

Pork katsu sando, miso mustard mayo, bulldog sauce + boom boom hot sauce ^(DF)

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ADDITIONS

Frasier island spanner crab, udon noodles, kombu butter + shiso **\$12/pp**

Mini barramundi katsu boa burger, kewpie tartare, bacon + boom boom hot sauce ^(DF) **\$10/pp**

Chicken thigh in kombu, soba noodles, foie gras butter, furikake **\$10pp**

Lamb rump, shio kombu, miso, mushrooms, takana + edamame **\$10pp**

Mushroom onigirazu, miso mustard mayo, takana + bulldog sauce ^(GF, DF, W) **\$8/pp**

Miso glazed eggplant, salt and pepper tofu + spring onion ^(GF, DF, W) **\$8/pp**

Raspberry cheesecake, white chocolate, match + raspberry ^(GF) **\$7/pp**

Nitro frozen miso chocolate mousse, dulce de leche + blueberries ^(can be done GF) **\$7/pp**

Vanilla and plant cream pannacotta, shiso and plum granita + frozen grapes ^(GF, DF, W) **\$7/pp**

Speak to your coordinator to tailor or build your own cocktail menu to suit any budget or desire.

BANQUET PACKAGES

BANQUET OPTIONS

Required for groups of 8+

\$79pp

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame ^(DF,V)

Boom Boom Room sashimi plate + traditional condiments ^(GF, DF)

Miso soup, spring onion, tofu, wakame, shiso oil ^(GF, DF, W)

Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder ^(DF)

Chicken thigh, chicken fat vinaigrette, chicken skin furikake ^(GF, DF)

Twice cooked pork belly, miso apple + pork floss furikake ^(GF, DF)

Teriyaki Ora king salmon, nashi pear puree, daikon + spring onion ^(GF, DF)

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing ^(GF, DF, W)

Raspberry cheesecake, white chocolate + matcha ^(GF)

\$99pp

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame ^(DF, V)

Raw Amaebi prawn tostada, smoked soy + salmon roe ^(DF)

Marinated salmon roe tartlet, macadamia cream + wasabi peas ^(DF)

Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder ^(DF)

Hiramasa Kingfish tartare, ume kosho, fennel, finger lime, radish + puffed rice ^(GF, DF)

Kangaroo tataki, daikon, mandarin kosho, ponzu + garlic chips ^(GF, DF)

Miso soup, spring onion, tofu, wakame, shiso oil ^(GF, DF, W)

Grilled half shell scallop, foie gras, hazelnut furikake + plum vinegar ^(GF)

Chicken thigh, chicken fat vinaigrette, chicken skin furikake ^(GF, DF)

Twice cooked pork belly, miso apple + pork floss furikake ^(GF, DF)

Wagyu striploin (QLD, mbs 5+) + dipping sauces ^(GF, DF)

Slow roasted baby sweet potatoes + koji plant cream ^(GF, DF, W)

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing ^(GF, DF, W)

Nitro frozen miso chocolate mousse, dulce de leche + blueberries ^(GF Available)

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Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.

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Select from 2 beverage packages, a bar tab, beverages on consumption, cocktail on arrival options
Speak to our events team for a personalised package.

Please note, all beverage packages are for 15 guests or more.

BOOM BOOM BEVERAGE PACKAGE2 HRS \$40/pp | 3 HRS \$50/pp | 4 HRS \$60/pp

Sparkling and White

Dal Zotto Prosecco (VIC) | Dal Zotto Pinot Grigio (VIC)

Red and Rosé

Dal Zotto Rosato (VIC) | Dal Zotto Sangiovese/Cabernet (VIC)

Beer and Cider

Kirin Ichiban | Stone & Wood Pacific Ale | Peroni Leggera | Treehouse Apple Cider

Non-Alcoholic

Soft drinks | Juice

PREMIUM BEVERAGE PACKAGE..... 2 HRS \$50/pp | 3 HRS \$60/pp | 4 HRS \$70/pp

Sparkling

Voyager Estate Sparkling Chenin Blanc, Margaret River (WA)

* Upgrade - Request a quote to upgrade to Champagne on consumption per bottle.

White Wines (Choose 2)

Nick O'Leary Riesling, Canberra District (NSW)

La Prova Pinot Grigio, Adelaide Hills (SA)

Craggy Range Te Muna Sauvignon Blanc (NZ)

Rosé (included)

AIX (FRA)

Red Wines (Choose 2)

Turon Estate Pinot Noir (SA)

Jericho Wines Grenache/Shiraz/ Mataro (SA)

Finca Las Moras Reserva Malbec (ARG)

Beer and Cider

Kirin Ichiban

Asahi Black

Stone & Wood Pacific Ale

Peroni Leggera

Treehouse Apple Cider

Non-Alcoholic

Soft drinks

Juice

CONSUMPTION BAR TAB

For a flexible beverage option you can opt for a consumption bar tab. Choose your desired beverages from our extensive beverage list. Minimum spends apply.

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ARRIVAL COCKTAILS..... \$14 EA

Paper Crane Cocktail

Suntory Toki, Amaro Nonino, Aperol, Yuzu, Lemon, Passionfruit

Hana

Sakura (Cherry Blossom), Haku Vodka, Lychee, Green Tea Soda, Lemon

Yuzu Spritz

Yoshinogawa Yuzushu, Dal Zotto Prosecco, Soda

Boom Boom Highball

Suntory Toki, Umeshu, Genmaicha Green Tea Soda, Lemon

ENJOY A SAKE ON ARRIVAL

DRY, CRISP & LIGHT(60ml).....\$5/pp

Kunizakari 'Jousen'

FLORAL & AROMATIC(60ml).....\$12/pp

Dewazakura 'Dewasansan Junmai Ginjo'

FULL BODIED & SAVOURY(60ml)\$10/pp

Kenbishi 'Kuromatsu' cold & warm

SWEET FLAVOURED(30ml).....\$6/pp

Kunizakari Muroka Umeshu



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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. 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. 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 \$2pp fee for cocktail events, \$4pp fee sit-down events.

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.

OPEN HOURS

Dinner - Wednesday- Sunday from 4.30pm. 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
49 Elizabeth Street, Brisbane City QLD 4000.