



LINA  
ROOFTOP



A decorative plant with thin, dark stems and small, yellowish-green flowers is positioned in the bottom left corner of the image, extending diagonally upwards.

# Sky-High Dining

Boasting a chic mediterranean indoor / outdoor restaurant with breathtaking views of the river and city skyline, we welcome you to Brisbane's most desired rooftop destination.

Offering spaces for groups of 10 – 500 our impressive food menus, extensive drinks list, open air terrace and prestige restaurant make Lina Rooftop a sought-after destination. Let our dedicated events team work with you to create a truly memorable experience.



## Canapé Packages

\*Minimum 20 guests

### SUNSET SNACKS

5 x canapés (substantials +\$3)

\$35 per person

### *Most Popular*

### SKY-HIGH DINING

7 x canapés (substantials +\$3)

+ 2 x fork dish

\$75 per person

### LINA APPETIZER

5 x canapés (substantials +\$3)

+ 1 x fork dish

\$50 per person

### STANDING DEGUSTATION

7 x canapés (substantials +\$3)

+ 3 x fork dish

\$95 per person

Additional canapés + \$7.50pp Substantials + \$10pp Fork dishes/boxes + \$17.5pp

# Hot & Cold Canapés

## COLD

Beef tartare on baguette, chives, cornichon, dijon

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Pork rilette, cornichon, seeded mustard, chicharron (*gf, df*)

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Prosciutto and caramelised fig tartlets (*gfo*)

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Duck liver pate en croute, orange gel, hazelnut

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Blue cheese mousse tartlets, caramelised figs (*v*)

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House made sushi, Chef's selection, pickled white ginger, shoyu (*v*)

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Panko crumbed king prawn roll, cannes sauce, romaine

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Potato brandade, sourdough croute, dill, e.v.o.o (*ve*)

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## HOT

Chicken lollipops, chilli soy caramel, sesame (*gfo, df*)

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Kataifi prawn skewers, lemongrass and sweet chilli dipping sauce

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Panisse, sauce gribiche (*v, gf*)

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Lamb shoulder croquette, rosemary salt cumin curd

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Beetroot and basil arancini, coyo tzatziki (*ve*)

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Cheese croquette, verte (*v*)

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gf - gluten free df - dairy free v - vegetarian ve - vegan o - option



# Substantial & Fork Canapés

## COLD FORK DISHES

Mini poké bowl, teriyaki chicken, seasoned rice, edamame, pickled ginger, carrot, cucumber wakame, sesame dressing (*gfo*, *df*)

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Mini salad cups, Chef's selection of salads made with fresh seasonal produce

## HOT FORK DISHES

Fried cauliflower, cauliflower cream, sauce vierge, walnuts (*v*, *veo*)

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Beetroot risotto, basil, grana padano (*v*, *veo*)

## COLD SUBSTANTIAL

Prawn cocktail cos cups, avocado cream, smoked chipotle emulsion, chives

## HOT SUBSTANTIAL

Wagyu beef slider, smoked onion jam, cheddar, aioli

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Herb and garlic roasted mushroom slider, truffled aioli, feta, butter lettuce (*v*)

## DESSERT

Chocolate brownie bites, whipped mascarpone

## UPGRADE

Freshly shucked live oysters with finger lime chilli dressing (*gf*, *df*)

\$60/DOZEN







# Live Stations

Lina Rooftop's live stations elevate the whole dining experience as Chef's interact and engage with diners.

## SASHIMI *(dfo, gfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,750

## OYSTERS *(dfo, gfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

\* Ice sculpture requires 1.5 weeks notice

\$ 2,500





# Alternative Drop Menu

Select 2 options from each course. Minimum 20 guests.

## ENTRÉE

Duck liver parfait, orange, pickle, hazelnut, brioche

Roasted prawns, virgin sauce, baby leaf sorrel (*gf, df*)

Classic beef tartar, dijon, capers, cornichon, chives, egg yolk with potato crisps (*gf, df*)

Olive tapenade, baguette (*v, df, gfo*)

## MAIN

Grilled pork tomahawk, spices and citrus honey (*gf, df*)

Cauliflower steak, cauliflower cream, sauce vierge, persillade, chilli oil, candied walnuts (*v, gf, dfo*)

Roasted half chicken, freekeh, herbs, citrus dressing (*df*)

Premium grade, house cut oyster blade steak, leaf (*gf*)

## DESSERT

White chocolate crème brûlée, almond biscotti, whipped mascarpone (*v*)

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

2 COURSE  
\$ 7 9 per person



3 COURSE  
\$ 9 0 per person

## SHARED SIDES

Garlic and herb roasted new potatoes (*v, gf*)

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette (*v, gf, dfo*)

Panisse, sauce gribiche (*v, gf, df*)

1 FOR \$8pp · 2 FOR \$12pp

3 FOR \$15pp

## UPGRADES

Freshly shucked live oysters with finger lime chilli dressing (*gf, df*)

\$ 5 EACH

Caviar with condiments and lavosh (*df, gfo*)

\$240 PER 30G TIN

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option



# Banquet Sharing Menu

Minimum 2 course selection. Minimum 20 guests.

## APPETISER

Live shucked oysters (gf, df)

Brioche, cherry smoked butter

## ENTRÉE

Burrata, grape tomato, fig, herbs, e.v.o.o, baguette (v, gfo)

Panisse, sauce gribiche (v, gf, df)

Olive tapenade, baguette (v, gfo)

Prawn cocktail, avocado, smoked chilli dressing, mayonnaise, gem (gf)

Duck liver parfait, orange, pickle, hazelnut, brioche

## MAIN

Lamb shoulder, lamb sauce, persillade (gf, df)

Roasted free range chicken, chicken jus (gf, df)

Garlic and herb roasted new potatoes (v, gf)

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette (v, gf, dfo)

## DESSERT

White chocolate crème brûlée, almond biscotti, whipped mascarpone (v)

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

**2 COURSE**  
\$ 7 5 per person



**3 COURSE**  
\$ 9 5 per person



**4 COURSE**  
\$ 1 0 5 per person

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

# Beverage Packages

\*Cash bar option available \*Minimum 20 guests

## TOULOUSE PACKAGE

BTW Sauvignon Blanc

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BTW Pinot Grigio

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BTW Rosé

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BTW Shiraz / Cabernet Merlot

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Estrella / Pure Blonde Tap Beer

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Soft Drinks

2 x hour: \$50pp · 3 x hour: \$65pp  
4 x hour: \$75pp

Upgrade to include a 2 hour spirits  
package for an additional \$35pp

## CANNES PACKAGE

Noisy Ritual Chardonnay

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Bladen Sauvignon Blanc

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Solara Prosecco

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The Pale Rosé by Whispering Angel

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Howards Park Pinot Noir

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Noisy Ritual Shiraz

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Estrella and Peroni Draft

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Soft Drinks

2 x hour: \$65pp · 3 x hour: \$85pp  
4 x hour: \$100pp

Upgrade to include a 2 hour spirits  
package for an additional \$35pp

*Most Popular*

## ST TROPEZ PACKAGE

Pampelle Spritz or Rosé Spritz on arrival for each guest

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Little Angel Pinot Gris

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Tin Cottage Sauvignon Blanc

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Belaire Luxe

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AIX Rosé

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Fringe Société Gamay

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Mount Trio Pinot Noir

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All Draft Beers

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Soft Drinks

2 x hour: \$85pp · 3 x hour: \$115pp  
4 x hour: \$140pp

Upgrade to include a 2 hour spirits  
package for an additional \$35pp

SPIRITS INCLUDE: Grey Goose Vodka, Bacardi 8, Bombay Sapphire Gin, Dewar's 12





# Bespoke Additions

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

## CUSTOM FOOD & BEVERAGE MENUS

\$95 design fee

Printing POA

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## CUSTOM INVITATIONS

\$95 design fee

Printing POA

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## POP UP BAR

\$350 (includes a bartender for the duration of your event)

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## CUSTOM POP UP BAR SIGN

\$300 (includes design)

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## POOL ACCESS

\$10 per person (daytime only)

## CAKEAGE

\$4.50 per person (cut, and individually served by chef)

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## CUSTOM STENCIL FOR COCKTAILS

\$300

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## GELATO CART

\$9.50pp (minimum 50 pax)

Choice of 4 x flavours and 4 x toppings

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## PARTY THEATRE

1.75L Grey Goose with sparkler entry \$1,250

# External Supplier Additions

Please note, these external supplier add-ons are not included in your quoted minimum spend requirement

## INTERACTIVE DRINKS WALL

From \$3,328 / 2 hours

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## HAPPY HOUR COCKTAIL HOST

From \$1,500 / 90 minutes

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## CUSTOM ICE SCULPTURE

From \$1,000

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## ROVING SELFIE STATION

From \$1,500  
for 2x45min sets over 2hrs

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## GOLD SPARKLE CANNONS

\$2,100 (includes 4x white sparkler cannons, 2 key moments over 2 hour call time, technician, set up and pack down)

## CUSTOM BRANDED ICE CUBES

\$150 set up fee + \$3.50/cub (min order 100)

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## SOCIAL CONTENT CREATOR

POA

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## COFFEE CART

POA (based on numbers)

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## 360 VIDEO & PHOTO BOOTH

From \$2,360 / 3 hours

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## THEMED DANCERS

From \$1,250





Interested in hosting an event with us?  
Please contact our events team



[events@potentialeisure.com.au](mailto:events@potentialeisure.com.au)