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ROOFTOP DINING, DRINKS & PARTYING IN THE VALLEY

"Our home is your home"

Host your next unforgettable event at Su Casa Rooftop & Nightclub in the heart of Brisbane's entertainment district.

With two floors, including an open-air rooftop bar, our venue is ideal for birthdays, hens parties, 21sts, and more. Our friendly staff offers seamless service, including catering with capes and platters.

Customize your celebration with a tailored food and drinks package, featuring a variety of wines, beers, and spirits. Su Casa sets the stage for a memorable night for yourself and your guests

Get in touch and let our dedicated functions team plan your next special event or function.







OUR SPACES: THE ROOFTOP

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50)	200	YES	NO	YES	YES	YES

Smaller exclusive areas are available.

Celebrate your next special event or function in style in our rooftop function space, featuring a private bar and a comfortable setting that accommodates up to 120 people.

Whether basking in the beautiful Brisbane sun during the day or sheltering under the retractable roof, this versatile venue ensures an unforgettable experience.

With the added allure of a private bar, your birthday celebration at Su Casa promises both luxury and ambiance.





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50	150	YES	YES	YES	YES	YES

Su Casa Nightclub space presents a state-of-the-art space for the ultimate immersive event space. Enjoy exclusive access to private booths, ensuring a VIP touch for your celebration.

With a cutting-edge audio-visual system, your event is guaranteed to be a truly memorable and immersive experience, leaving a lasting impression on all who attend.



FOOD & DINS

SU CASA







FOOD: CANAPES

Served over 1.5 hours Options for 3, \$18pp or 5, \$25pp.

Tomato Bruschetta w/ Tomato, Spanish Onion Salsa on Char-Grilled Bread

Basil Oil Steamed BBQ Pork Bun w/ Soy & Sriracha

Fried Chicken Milk Bun w/ Aioli, Oak Lettuce & Cheddar

Mac n' Cheese Croquette w/ Truffle Mayonnaise

Trio of Dips - Hummus, Tzatziki & Avocado Dip w/ Char-Grilled Bread

Fried Calamari w/ Lemon & Aioli





FOOD: PLATTERS

25 pieces per plate

Fries Platter – (Truffled Potato Gems, Fries w/ Aioli, Sweet Potato Fries w/ Spicy Mayo. \$35

Mushroom & Truffle Arancini. \$59

Boneless Buffalo Chicken pieces w/ Ranch Dressing. \$69

Twice cooked Pork Belly Bao w/ Pickled Cucumber, Hoi Sin & Crispy Shallot. \$79

Rooftop Ruben Quesadilla w/ Pastrami, Sauerkraut, Swiss Cheese & Russian Dressing. \$89



BASIC

\$49pp Mojo Prosecco Motley Cru Pinot Grigio Balter Soft Drinks & Juices

PREMIUM

\$69pp Mojo prosecco Oyster Bay Chardonnay, Pinot Noir & rose Barossa Valley GSM Balter Corona

DELUXE

\$89pp
Oyster Bay - Chardonnay, Sauv Blanc, Rose
Barossa Valley - GSM, Shiraz, Cab Sav Corona
Chandon
Balter
Great Northern

+ \$15pp for additional basic spirits available on all packages.



GET IN TOUCH

Get in touch with our friendly Functions Team and let us help you plan your next special event or function.

Email: Bookings@lunagroup.com.au P: 07 3213 0000

We hope to hear from you soon!