



BISOU BISOU XYZ

EVENT PACKAGES





EVENT SPACES



BISOU X- BANQUET



BISOU X- COCKTAIL



BISOU Y



BISOU Z



BISOU XYZ



BISOU XYZ

BREAKFAST PACKAGES

PLATED BREAKFAST / 45PP

Freshly brewed coffee and selection of teas on arrival

Orange juice and chilled water served at the table

Fresh whole fruit and pastries pre-set on table

YOUR SELECTION OF 2 DISHES FROM THE LIST BELOW, TO BE CHOSEN BY THE INDIVIDUAL ON THE DAY:

French toast with strawberries, pistachios, mascarpone and chocolate sauce (V)

Truffled scrambled eggs and mushrooms on toasted sourdough (V)

Lyonnais sausage, potato rosti, caramelised onions, fried eggs (GF)

Smoked salmon, poached eggs and hollandaise, toasted english muffin

Smashed avocado on toasted sourdough, poached eggs and bacon

NETWORKING BREAKFAST / 30PP

Freshly brewed coffee and selection of teas on arrival

Orange juice and chilled water served at the table

Baker's basket

Fresh whole seasonal fruit platters

SELECT 3 MEDIUM BITE SIZED BREAKFAST ITEMS

SERVED STATION STYLE

Bircher muesli - yoghurt and berries

Smoked salmon - potato rosti, crème fraîche

Croque monsieur - ham, Gruyère and béchamel

Coyo cups - seasonal fruit coulis (VG)

Quiche - Wild mushroom and spinach (V,GF)

Bacon sandwich - soft white roll, HP sauce (DF)

HOTEL X CONFERENCE PACKAGE

HALF DAY / 65PP **FULL DAY / 75PP**

A half day includes arrival beverages, lunch & your choice of morning tea or afternoon tea. A full day includes entire offering.

ARRIVAL

Freshly brewed coffee & selection of teas
Fresh whole seasonal fruit platters

MORNING TEA

Your selection of morning tea items (2 pieces)
Freshly brewed coffee & selection of teas

AFTERNOON TEA

Your selection of afternoon tea items (2 pieces)
Freshly brewed coffee & selection of teas

LUNCH

Your selection of 2 sandwiches & wraps
Your selection of 2 salads
Soft drinks & juices

UPGRADE/ 20PP

Main course from a la carte menu with chef's selection of sides
Soft drinks & juices
Alcoholic beverages charged on consumption

BEVERAGE MENU OPTIONS

JUICE MENU

Orange
Pineapple
Cloudy Apple
Cranberry

COFFEE ADD ON / 5PP / PER BREAK

Barista coffee

JUICE ADD ON / 8EA

JACK ROSE

Apple, Lemon, Strawberry & Mint

SUNNY SIDE UP

Orange, Coconut, Pineapple
& Passion Fruit

GINGER NINJA

Carrot, Apple, Ginger & Tumeric

SUMMER GREENS

Spinach, Pineapple, Kale, Apple,
Cucumber & Mint

TEA MENU

NYC Breakfast
Earl Grey Reserve
Genmaicha
Crimson Punch
Cool Mint
Royal Chamomile

CONFERENCE MENU

MORNING TEA

SERVED ON PLATTERS FOR GUESTS
SELF-SERVICE. PLEASE SELECT 2 OPTIONS:

Yoghurt cups - seasonal fruit compote (GF)
Blueberry & almond friands (GF)
Fruit, grain & seed slice (VG)
Smoked salmon - potato rosti, crème fraîche
Quiche - wild mushroom & spinach (V,GF)

WORKING LUNCH

PLEASE SELECT 2 OPTIONS:

Champagne leg ham, brie & butter baguette
Roast chicken & tarragon mayo on white
baquette
Bacon, lettuce, tomato & avocado sandwich
Grilled Mediterranean vegetables &
pesto baguette (VG)
Smoked salmon, cream cheese & chive bagel
Roast beef, rocket & grain mustard mayo roll

AFTERNOON TEA

SERVED ON PLATTERS FOR GUESTS
SELF-SERVICE. PLEASE SELECT 2 OPTIONS:

Fruit cups - seasonal fruit salad & coulis (VG)
Vol-au-vents - chicken, sweetcorn & tarragon
Carrot cake - cream cheese, orange & coconut
Brownie - chocolate, pecan & walnut (GF)
Cheese plate - fruit, crackers & condiments (GF)

SALADS

PLEASE SELECT 2 OPTIONS:

Butter lettuce, cucumber, radish, yoghurt, mint (GF)
Potato salad with crème fraîche & chive (GF)
Marinated tomatoes, baby gem, cucumber
& olive (GF, DF)
Lyonnaise salad with chopped egg, bacon
& shallot (GF,DF)
Super grain & kale salad, green beans & seeds (VG)



POST DELEGATE COCKTAIL HOUR / 45PP

Unwind at sunset on the Bisou XYZ Terrace.

- 1 hour standard beverage package
 - Chefs selection of 4 canapes
-

CANAPÉ MENU

35PP

4 CANAPÉS
+ 2 SUBSTANTIAL ITEMS

48PP

6 CANAPÉS
+ 1 SUBSTANTIAL ITEM
+ 1 BOWL ITEM

62PP

5 CANAPÉS
+ 2 SUBSTANTIAL ITEMS
+ 2 BOWL ITEMS

COLD CANAPÉS

Gougères - baked cheesy choux pastries (V)

Pissaladière - caramelised onion, olive & red pepper tart (V)

Moreton Bay rock oysters au naturel with champagne vinegar mignonette (GF, DF)

Smoked salmon on potato rosti, horseradish creme

Deville eggs lyonnaise, bacon, smoked paprika & chive (GF, DF)

Steak tartare w tête de moine, cured egg yolk (GF)

HOT CANAPÉS

Fried chat potato, truffled mushroom duxelle (GF, VG)

Cod brandade beignet, saffron mayonnaise (DF)

Pigs head kromeskies, mustard & quince aioli (DF)

Bacon wrapped D'Agen prunes (GF, DF)

Chicken, tarragon & corn vol-au-vent

Wagyu rib brochette, bordelaise jus (GF, DF)



MENU CHANGES SEASONALLY

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan

CANAPÉ MENU

SUBSTANTIAL ITEMS

French fries, parmesan & black truffle mayo (V, GF)
Wild mushroom spinach quiche (V, GF)
Calamari frite, garlic, lemon and parsley (GF, DF)
Snapper goujons, sauce gribiche (DF)
Crumbed lamb cutlets, tarragon butter
Croque monsieur - ham, gruyère & béchamel

BOWL ITEMS

Ratatouille orecchiette, basil & cashew parmesan (GF, DF, VG)
Potato gnocchi, tomato, beurre noisette, marjoram (V)
Market fish with tomato & fennel vierge (GF, DF)
Lyonnaise sausage, grain mustard mash, onion jus (GF)
Beef bourguignon, pomme purée (GF)

MENU ADDITIONS

DESSERT CANAPÉS / 5EA

Mont Blanc - chocolate & chestnut mousse (GF)
Apple tarte tatin
Tarte au citron meringuée
Double raspberry choux bun
Canelé de bordeaux, candied orange

CHEESE TABLE / 35PP

A selection of local & imported cheeses served with garnishes & breads

Example: Toasted baguette, toasted brioche, toasted fruit & seed loaf, olive oil cracker,
Mulled wine dried black grapes, seasonal fruit jelly, pear chutney, dried fruit & nuts

PETIT FOUR TABLE / 25PP

A selection of small freshly baked cakes, chocolates & desserts

Example: Pistachio & coconut macaron, cinnamon madeleine, double raspberry choux bun,
lemon macaron, chocolate éclair, vanilla & raspberry éclair, canelé de bordeaux

MENU CHANGES SEASONALLY

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan

FEASTING MENU

Bisou XYZ's signature feasting menu is designed to showcase the best of the chef's current offerings, served grazing style on the table. This menu is inclusive of shared entrees, shared mains, chef's selection of sides + shared desserts.

FEASTING MENU

70PP

AVAILABLE FOR GROUPS OF 12 OR MORE

ENTREE

Ora King salmon gravlax, saffron aioli, radishes and fried capers

Noix de Jambon, green beans, artichokes and black truffle creme

Golden beetroots, buttermilk and toasted hazelnut dressing

MAIN

Slow cooked lamb shoulder glazed with quince and rosemary

Rotisserie chicken with sauce forestiere and toasted croissant crumb

Tranche of Barramundi with almonds in beurre noisette and seaweed

Chefs selection of sides

DESSERT

Dark chocolate and hazelnut gateau

Warm clafoutis with seasonal fruits and vanilla ice cream

ADD CHEESE + \$10PP

MENU CHANGES SEASONALLY

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan

SIT-DOWN MENU

ALTERNATE DROP

65PP

CHEF'S SELECTION
OF 2 CANAPÉS +
2 COURSES

75PP

CHEF'S SELECTION
OF 2 CANAPÉS +
3 COURSES

GUEST CHOICE

75PP

CHEF'S SELECTION
OF 2 CANAPÉS +
2 COURSES

85PP

CHEF'S SELECTION
OF 2 CANAPÉS +
3 COURSES

PLEASE SELECT 2 OPTIONS FOR ALTERNATE DROP OR 3 OPTIONS FOR GUEST CHOICE

ENTRÉE

Baked goats cheese, ratatouille, basil pistou, dried olive (V)

Lyonnaise salad, confit potato, truffled egg, bacon lardons (GF, DF)

Smoked trout niçoise, heirloom tomatoes, dijon mustard vinaigrette (GF, DF)

Cured king salmon, pickled cucumber, dill & buttermilk dressing (GF)

Steak tartare w tête de moine, cured yolk, pomme gaufrette (GF)

MAINS

Ballotine of Chicken with swede and carrot écrasé and jus gras

Market fish with fioretti, champagne velouté, Avruga and sea spray

Black Angus flat iron steak with Café de Paris butter and watercress

Parisienne gnocchi with roasted pumpkin, black cabbage and dates

Chefs selection of sides

DESSERTS- PETIT FOUR PLATES SERVED TO CENTRE OF TABLE

Chef's selection of small freshly baked cakes, chocolates & dessert

Example: Weiss chocolate bon bons, pistachio and coconut macaron, cinnamon madeleine, double raspberry choux bun, lemon macaron, chocolate éclair, vanilla & raspberry éclair, canelé de bordeaux.

MENU CHANGES SEASONALLY

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan

BEVERAGES

PLEASE NOTE: OUR BEVERAGE PACKAGES REQUIRE A MINIMUM OF 20 GUESTS.

BISOU BEVERAGE PACKAGE

2HRS / 40PP

3HRS / 50PP

4HRS / 60PP

5HRS / 70PP

SPARKLING AND WHITE

Até Sparkling (SA)

Até Pinot Grigio (SA)

RED & ROSÉ

Até Rose (SA)

Até Shiraz (SA)

BEER AND CIDER (SELECT UP TO FOUR)

Estrella	Lager	Spain
Coopers	Pale Ale	S.A.
Peroni Leggera	Lager	Italy
Coopers Light	Lager	S.A.
Gage Road Hello Sunshine Cider		Fremantle

NON-ALCOHOLIC

Soft drinks

Juice

PREMIUM BEVERAGE PACKAGE

2HRS / 55PP

3HRS / 65PP

4HRS / 75PP

5HRS / 85PP

SPARKLING

Ca Di Alte Prosecco (ITA)

ROSÉ

Cullen Dancing in the Moonlight (WA)

WHITE WINE (SELECT TWO)

Shaw and Smith Sauvignon Blanc (SA)

Voyager Estate 'girt by sea' Chardonnay (WA)

Nick O'Leary Riesling (NSW)

Lake Hayes Pinot Gris (NZ)

Fattori Pinot Grigio (ITA)

RED WINE (SELECT TWO)

Côtes du Rhône Villages GSM (FRA)

Penny's Hill 'Malpas Road' Merlot (SA)

Lenton Brae Cabernet Sauvignon (WA)

Whistler Wines 'Thank God Its Friday' Shiraz (SA)

Spring Vale Melrose Pinot Noir (TAS)

BEER AND CIDER (SELECT UP TO FOUR)

Estrella	Lager	Spain
Coopers	Pale Ale	S.A.
Sapporo	Lager	Japan
Stone & Wood	Pacific Ale	Byron Bay
Peroni Leggera	Lager	Italy
Coopers Light	Lager	S.A.
Gage Road Hello Sunshine Cider		Fremantle

NON-ALCOHOLIC

Soft drinks

Juice

PLEASE NOTE: OUR BEVERAGE PACKAGES REQUIRE A MINIMUM OF 20 GUESTS.

DELUXE BEVERAGE PACKAGE

2HRS / 70PP

3HRS / 85PP

4HRS / 100PP

5HRS / 115PP

SPARKLING (SELECT ONE)

Marc Bredif Vouvray Brut (FRA)

Cloudy Bay 'Pelorus' (NZ)

WHITE WINE (SELECT TWO)

Cullen Sauvignon Blanc (WA)

Hoddles Creek Pinot Gris (VIC)

Nick Spencer Chardonnay (NSW)

Torbreck Steading Blanc Marsanne Roussane

Viogner (SA)

Clos Clare Riesling (SA)

BEER AND CIDER (SELECT UP TO FOUR)

Estrella

Lager

Spain

Corona

Lager

Mexico

Sapporo

Lager

Japan

Coopers

Pale Ale

S.A.

Stone & Wood

Pacific Ale

Byron Bay

Peroni Leggera

Lager

Italy

Coopers Light

Lager

S.A.

Gage Road Hello Sunshine Cider

Fremantle

ROSÉ

AIX en Provence (FRA)

RED WINE (SELECT TWO)

Oakridge Estate Pinot Noir (VIC)

Voyager Estate Shiraz (WA)

Remejeanne Un Air GSM (FRA)

Fabien Jouves Malbec (FRA)

Louis Jadot Combe aux Jacques Beaujolais (FRA)

NON-ALCOHOLIC

Soft drinks

Juice

CONSUMPTION BAR TAB

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

COCKTAILS & SPIRITS

For more variety in your beverages, we offer the option of adding basic spirits or arrival cocktails to your package.

ADD HOUSE SPIRITS / 12PP PER HOUR | ADD ARRIVAL COCKTAIL / 14PP

SPIRITS

Belvedere Vodka | Bombay Sapphire Gin | Bacardi Carta Blanca Rum | Bacardi Ocho Rum

Sailor Jerrys Spiced Rum | Naked Grouse Scotch | Jamesons Irish Whiskey

Woodford Reserve Bourbon | Canadian Club Whisky | Herradura Plata

COCKTAIL MENU

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO BISOU XYZ

PIT STOP

Aperol, Fino Sherry, Lychee, Lime, Cacao, Soda

POM POMME

Whitley Neill Quince Gin, Apple, Chestnut, Lemon, Prosecco

WHITE CHOCOLATE & MACADAMIA NEGRONI

Sunshine & Sons Gin, Macadamia, Suze, White Chocolate

DIVINITÉ

Diviners Outliner Gin, Lime, Rooibos & Bilberry Tea, Basil

POIRE MON CHERIE

Chamomile Infused Bombay Sapphire Gin, Amontillado Sherry, Pear, Honey, Orange



BEVERAGE CONSUMPTION

WINE SELECTION

Até	Sparkling	SA	10/50
Até	Pinot Grigio	SA	10/50
Até	Rose	SA	10/50
Até	Shiraz	SA	10/50

BEERS

Estrella	Lager	Spain	10
Corona	Lager	Mexico	11
Sapporo	Lager	Japan	11
Cooper	Pale Ale	S.A.	11
Stone & Wood	Pacific Ale	Byron Bay	11
Peroni Leggera	Lager	Italy	9
Coopers Light	Lager	S.A.	7
Gage Road Hello Sunshine	Cider	Fremantle	10

SPIRITS SELECTION

Belvedere	Vodka	Poland	10
Bombay Sapphire	Gin	England	10
Bacardi Carta Blanca	Rum	Puerto Rico	10
Bacardi Ocho	Rum	Puerto Rico	10
Sailor Jerrys Spiced	Rum	Caribbean	10.5
Naked Grouse	Scotch	Scotland	10
Jamesons	Whiskey	Ireland	10.5
Woodford Reserve	Bourbon	America	10
Canadian Club	Whisky	Canada	10.5
Herradura Plata	Tequila	Mexico	10

BOTTLED SOFT DRINKS / 5

Pepsi, Pepsi Max, Lemonade, Soda, Solo, Dry Ginger Ale

JUICE / 4.5

Orange, Cloudy Apple, Cranberry, Pineapple

HOTEL X

A NEW LUXURY EXPERIENCE IN THE HEART OF FORTITUDE VALLEY.
HOTEL X IS ALL ABOUT THE UNEXPECTED, THE UNINHIBITED
AND THE UNDENIABLY INDULGENT.

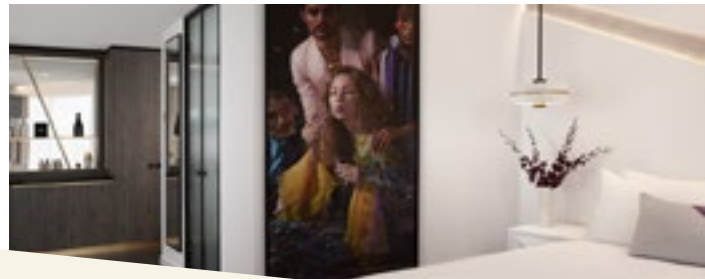


WHERE ELEGANCE AND AUDACITY COLLUDE

ROOMS AND SUITES

From iconic art to avant-garde lighting and irresistible textures, each of Hotel X's 146 rooms exudes splendour, sophistication and style.

The rooftop pool, bar and restaurant is set to be the Valley's most coveted destination to drink, dine and take a dip, surrounded by panoramic views of the city and Brisbane river.



SPEX

ROOM TYPES	NO. OF ROOMS	SIZE	FLOOR	KEY FEATURES
1 KING BED STANDARD ROOM	31	28m ²	2-4	FREE WI-FI
2 KING SINGLE BEDS STANDARD ROOM	21	28m ²	1-5	FREE WI-FI
1 KING BED VIEW ROOM	38	28m ²	2-5	FREE WI-FI, URBAN VIEW
1 KING STANDARD BALCONY ROOM	11	28m ²	1	FREE WI-FI, URBAN VIEW BALCONY
1 KING BED DELUXE ROOM	20	33m ²	5, 6	FREE WI-FI, GHD STRAIGHTENER, \$10 MINI BAR CREDIT
1 KING BED PREMIUM ROOM	8	33m ²	4, 5	FREE WI-FI, GHD STRAIGHTENER
1 KING PREMIUM TERRACE ROOM	4	33m ² 66m ² w/terrace	3	FREE WI-FI, GHD STRAIGHTENER
1 KING BED JUNIOR SUITE	4	40m ²	6	FREE WI-FI, GHD STRAIGHTENER AND DYSON HAIRDRYER
1 KING ONE BEDROOM SUITE	2	60m ²	6	FREE WI-FI, GHD STRAIGHTENER AND DYSON HAIRDRYER
BISOU BISOU RESTAURANT			G	
IRIS BAR			ROOFTOP	
ROOFTOP POOL			ROOFTOP	
GYM			MEZZANINE	
BISOU BISOU FUNCTION ROOMS		190m ²	MEZZANINE	