



Cielo Rooftop

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A scenic rooftop bar perched above Fortitude Valley; Cielo Rooftop is your gateway to the skyline of the Italian Riviera.

The sun-soaked bar is an ode to the Mediterranean nation's seaside haven, embracing a coastal vibrant palette, with stylish yellow and white booths, pastel hues, and pops of fragrant herb pots and lush greenery.

The wraparound terrace's immersive perspectives of the Fortitude Valley's city skyline lends a wow-factor to any occasion.

Whilst Cielo is full of character and charm, it is your canvas, the venue is simple enough for you to transform and bring your event to life, here the sky is the limit.

Capacity

225 Standing

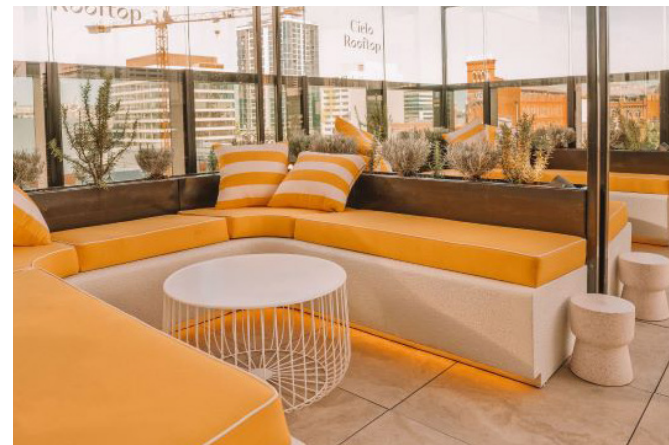
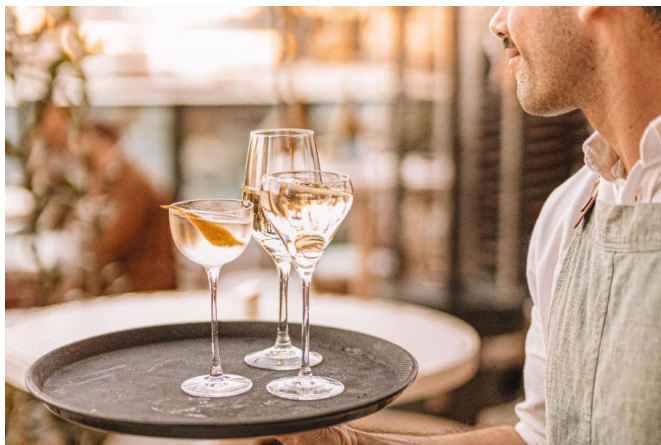
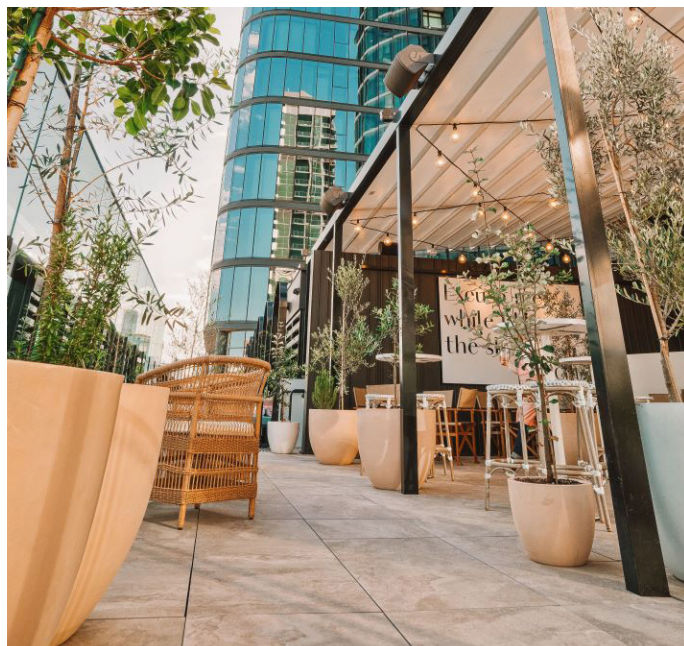
Features

Cocktail style seating, booth options, wrap around balcony

Suitable

For lifestyle brand activations, media briefings, networking, company milestones, and celebrations, location shoots, bespoke activations, social parties, birthdays, engagement and weddings.





Canapés

3 Cold Canapes \$13pp | 4 Cold Canapes \$18pp | 5 Cold Canapes \$23pp

1 Hot Canape \$6pp | 3 Hot Canapes \$18pp | 4 Hot Canapes \$24pp

1 Substantial Canape (\$8pp when ordering any Small Canapes)

1 Dessert Canape (\$8pp when ordering any Small Canapes)

Cold Canapés

Prosciutto & honey whipped ricotta on a sourdough croute (gfo*)

Beetroot & gin cured salmon, baby beetroot & avocado on rye (gfo*) (df)

Goat's cheese mousse with smoked salmon on a cucumber bed (gf)

Sundried tomato & ricotta mini tart with roasted almond flakes (v)

Smoked paprika hummus in a cucumber cup & pickled vegetable (gf) (ve)

Mini carrot tart with ricotta & flaked almonds (gfo*) (v)

Hot Canapés

Croquette (v)

mozzarella & truffle, served with truffle cream

Calamari (df)

salt & pepper, served with aioli

Roasted eggplant & chickpea ball (gf) (df) (ve)
coated in polenta flour

Stuffed Mushrooms (gf) (dfo) (v) (veo)
filled with zucchini risotto

All food and beverage choices must²²
be emailed to our events team no
later than 2 weeks prior to the event

Substantial Canapés

Gnocchi Boat (gf) (veo)

Chicken Skewers (gf) (df)

Pizza Slab Slice (dfo)

\$35pp mixed pizza slabs

Dessert Canapés

Vanilla Profiteroles

Mini Cannoli

Sweet Tart

Seasonal Fruit Cup (ve)

\$4pp cakeage

v=vegetarian | ve= vegan | veo= vegan option | gf= gluten friendly | gfo= gluten friendly options

df= dairy free | dfo= dairy free option

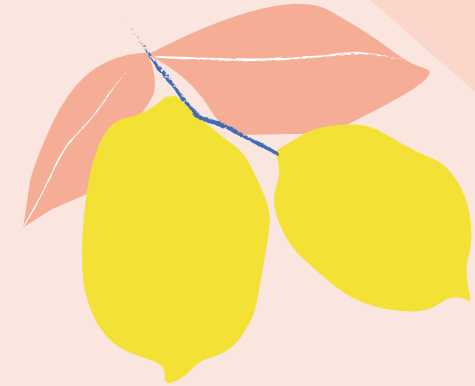
*Items & prices are subject to change.

*Gluten free are available for an extra \$2pp.

Beverage Packages

10 people minimum

Minimum spends may also be used in a bar tab



Sicilia Package

2hrs \$50pp
3hrs \$60pp

House Prosecco
House White Wine
House Red Wine
Selected Tap Beers
Soft drinks

Add house spirits
\$20 pp

Sardinia Package

2hrs \$70pp
3hrs \$90pp

House Prosecco
House White Wine
House Red Wine
Tap & Packaged Beers
Elderflower Spritz
Aperol Spritz
Soft Drinks

Add house spirits
\$20 pp

Liguria Package

3hrs starting from \$130pp
Champagne on arrival for each guest

Premium Prosecco
Premium White Wines
Premium Red Wines
Tap & Packaged Beers
2 Signature Cocktails
Soft drinks

Add house spirits - \$20 pp
Add premium spirits - \$50 pp

*Packages are subject to change

*No shots. All spirits must be ordered with a mixer. Staff practicing RSA may refuse service of spirits to a guest if they deem them to be