

PERFECT HOSTS FOR EVERY

Wedding



ISSUE 2 2019





Congratulations

on your engagement. With stars in your eyes and love in your heart, celebrate your day your way.

Canapes and champagne. Beautiful banquet options. Perfectly planned. Beautifully delivered. It's where nothing is too much trouble, and nothing is ever overlooked.

Discover plentiful glamorous spaces just right for welcoming your loved ones and very special guests. Choose elegant and ornate, contemporary and intimate. Position yourself amidst the marble and stained glass, or beneath pressed metal ceilings and enchanting chandeliers. Whatever you decide, you'll fall in love with the romance and the history.

At Cloudland now.

Exciting new beginnings and fairy tales come true.



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“The most beautiful and spectacular setting for any wedding reception”

– Paul and Paul



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Rainbow Room



PHOTOGRAPHY

Cloudland is well known for its limitless photo opportunities, featuring over 5,000 live plants that climb the 25 foot interior walls.

A ten metre sparkling waterfall, glass roof and an array of intricate interior finishes brings the outdoors to life inside this unique venue.

Magnificent chandeliers, a spiralling staircase and mesmerising lights create a stunning ambience for an unforgettable event.

ARTISTIC LANEWAY

ELEGANT ROOFTOP TERRACE

ENCLOSED GLASS BALCONIES WITH STREET VIEWS

FANTASY BATHROOMS

HANGING LOVE SEATS

INDUSTRIAL SPIRAL STAIRCASE

LUXURIOUS BOOTHS

MAJESTIC WATERFALL

QUIRKY PEACOCK LOUNGE

“You made the day run so smoothly and the venue was wonderful. The staff and the food was perfect!”

- Shannyn and Dean





RAINBOW ROOM

A GLAMOROUS AFFAIR



Stunning views of the vertical garden and glittering waterfall make the Rainbow Room perfect for a luxury affair, complete with glass roof for an evening of dancing under the stars. Guests can enjoy a private escape to the adjoining Rooftop Terrace.

FEATURES

- Floor to ceiling windows
- 7 metre natural pink onyx bar
- White Tiffany chairs
- Glass ceiling
- Private waterproof Rooftop Terrace
- Opulent lounge furniture
- Full day access

AV

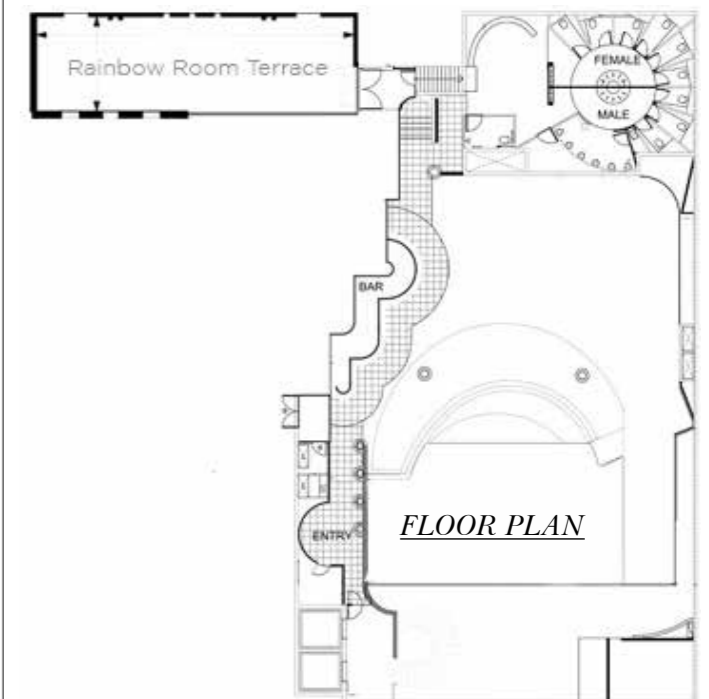
- Built in audio visual
- 2 x projector screens

ACCESS

- Level three
- Private bathrooms
- Disabled access
- Outdoor smoking area

CAPACITY

- 300 people banquet*
- 700 people cocktail





MOON ROOM

CLASSIC & SOPHISTICATED

A beautiful old grand dame of Fortitude Valley's most treasured historic building, the Moon Room was once the top floor of the heritage listed Empire Hotel.

The room features grand floor to ceiling windows, private bar, and mirror panelling. Guests will feel on top of the world as they take in views of the urban hub below from an enclosed glass wrap around balcony.



FEATURES

- Floor to ceiling windows
- Private bar
- White Tiffany chairs
- Wrap around sundeck
- Opulent lounge furniture
- Full day access

AV

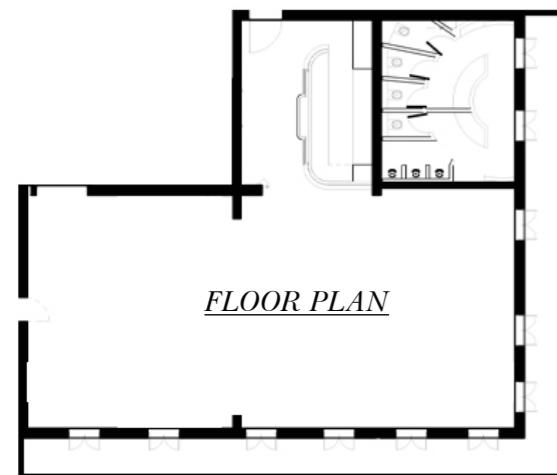
- Dedicated audio visual sound system
- 1 x projector screen

ACCESS

- Level three
- Private bathrooms
- Disabled access
- Access to outdoor smoking area

CAPACITY

- 90 people banquet*
- 220 people cocktail



*Based on 6 person bridal table, 7 oval tables seating 12 guests and 4.5m square dance area. If considering a band, photo booth or different layout the capacity may change. Please ask your Wedding Executive for more information.



HERITAGE ROOM

ELEGANT & ORNATE



Entering through the intricate doorway is like stepping into another world.

The Heritage Room features a majestic bar, elegant and bold chandeliers, an elaborate pressed metal ceiling, wood paneled walls, herringbone flooring and stained glass windows. This L-shaped room exudes opulent, vintage style.

FEATURES

- Stained Glass Windows
- Private lounge bar with a choice of lavish lounge or cocktail furniture
- White Tiffany chairs
- Open air balcony
- Full day access

AV

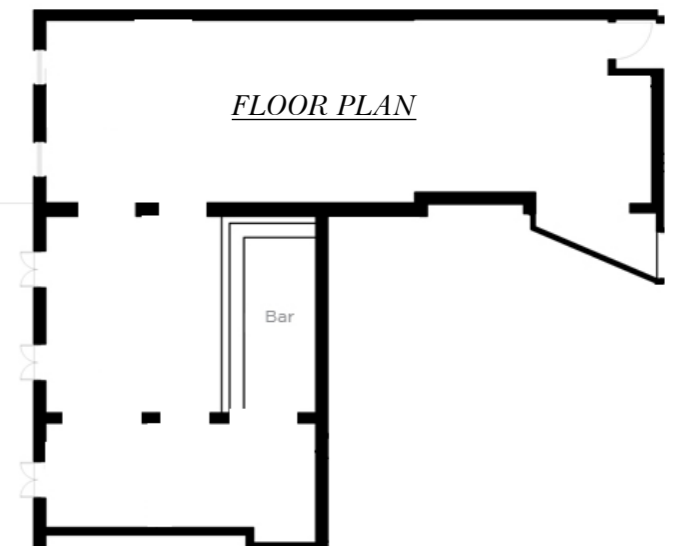
- Built in audio visual

ACCESS

- Level two
- Outdoor verandah
- Large cocktail bar

CAPACITY

- 80 people banquet*
- 200 people cocktail



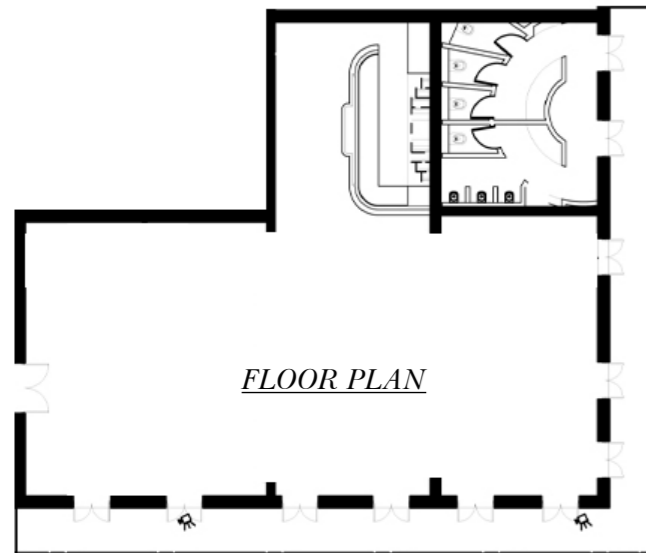
*Based on 8 person bridal table, 6 oval tables seating 12 guests and 4.5m dance area. If considering a band, photo booth or different layout the capacity may change. Please ask your Wedding Executive for more information. Smoking area included.



ALICE ROOM

WONDERLAND ESCAPE

Home to the prettiest, most decadent and enchanting chandelier, welcome to your own private wonderland. Alice's chic interior with a twist of quirkiness is surrounded by an enclosed balcony, providing a unique and glamorous space to let your imagination run wild.



FEATURES

Floor to ceiling windows
Wrap around sundeck
White Tiffany chairs
Full day access
Private Bar

AV

Built in audio visual
1 x projector screen

ACCESS

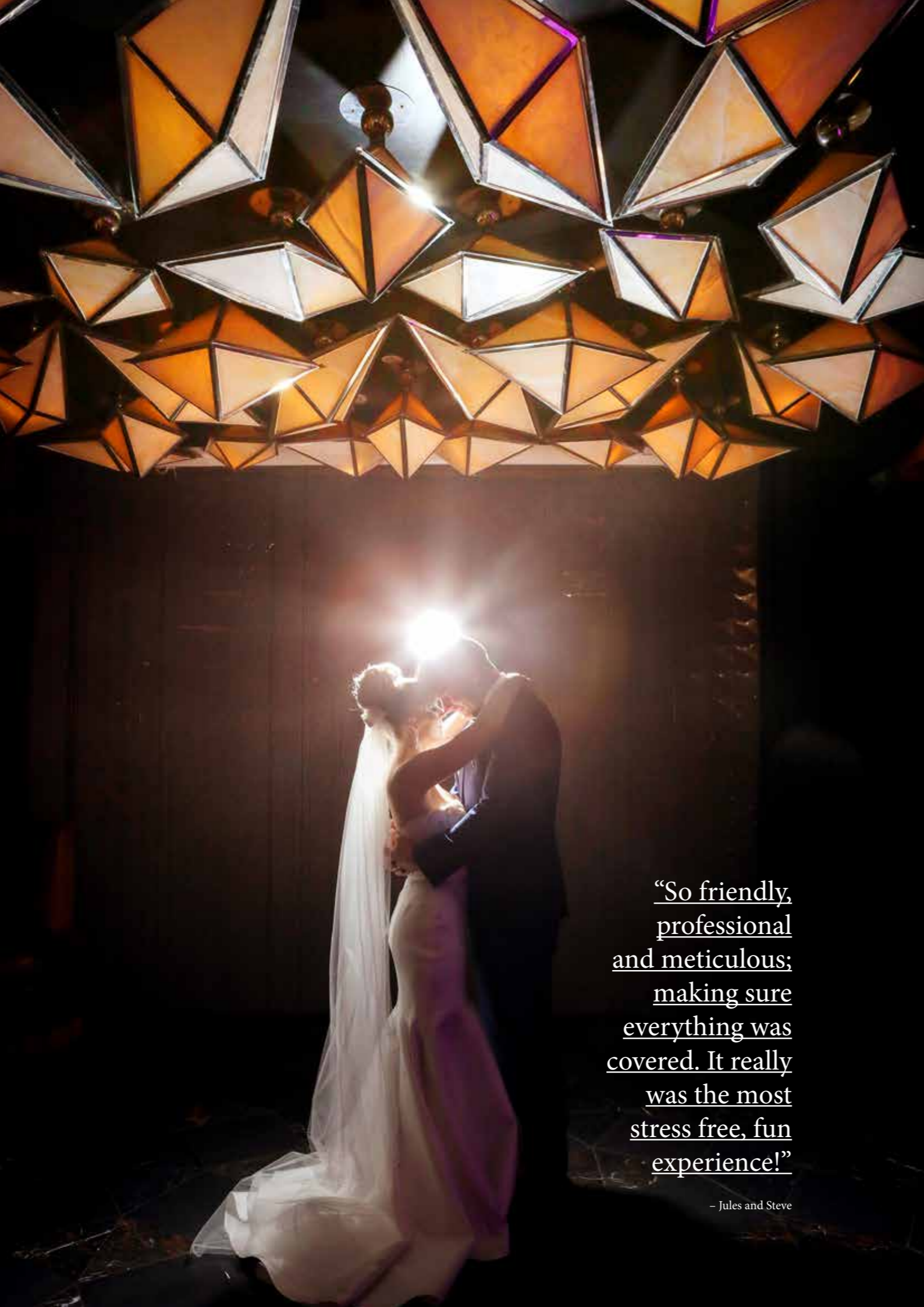
Level three
Private bathrooms
Disabled access
Access to outdoor smoking area

CAPACITY

90 people banquet*
200 people cocktail



*Based on 6 person bridal table, 7 oval tables seating 12 guests and 4.5m square dance area. If considering a band, photo booth or different layout the capacity may change. Please ask your Wedding Executive for more information.



“So friendly,
professional
and meticulous;
making sure
everything was
covered. It really
was the most
stress free, fun
experience!”

- Jules and Steve



THE CELLAR

CONTEMPORARY & INTIMATE



Underneath the ‘sky of diamonds’ ceiling you’ll find silk couture curtains and hand carved timber screens that create a luxurious and sophisticated style.

Leather bound booths, intricate chandeliers and a marble bar finish off this intimate setting which is full of old-world charm.

FEATURES

- 2 x Private booths
- Private bar
- Full day access

AV

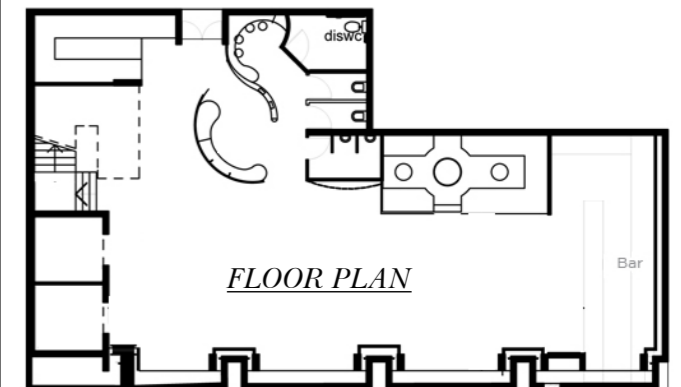
- Built in audio visual
- 1 x projector screen

ACCESS

- Basement level
- Private bathrooms
- Disabled access

CAPACITY

- 30 people banquet
- 100 people cocktail



If considering a band, photo booth or different layout the capacity may change. Please ask your Wedding Executive for more information. Smoking area included.



Cocktail Party Package

// From \$120 per guest

Package Inclusions

- A dedicated Wedding Executive to assist you every step of the way
- 6 hour function room hire (or until midnight whichever comes first)
- White linen table cloths and napkins
- Tables set with cocktail cutlery, crockery and glassware
- Choice of centerpieces (scattered votives for cocktail receptions)
- Scattered couches and coffee tables for cocktail receptions
- Dressed cake and gifts table
- Private bar and wait staff
- Lectern and roving microphone
- iPod connectivity for background music
- Welcome and directional signage
- Discounted parking rates
- Stunning photo opportunities

Food & Beverage

Substantial canapé menu:

- 3 x cold canapés,
- 5 x hot canapés and
- 2 x substantial canapés
- 5 Hour Pearl Beverage Package
- Your wedding cake cut to finger slices and served on platters to guests
- Includes a selection of fine tea and fresh brewed coffee offered with cake

5 Hour Pearl Beverage Package

- Charles Ranville Cremant de Bourgogne Brut (France)
- Babich Classic Sauvignon Blanc (Marlborough, NZ)
- Hartog's Plate Cabernet Merlot (Margaret River, WA)
- Fortitude Pacer
- Fat Yak Draught
- 4 Pines Pacific Ale Draught
- Stella Artois
- Draught Cider
- Soft Drinks & Juices

Our gift to you

\$250 spirit tab for the bridal party

*Prices are based on minimum 50 guests, lesser numbers may incur different prices. Prices are valid for 2019. Minimum food and beverage spends apply. Please contact your Wedding Executive for a quote. OUR GIFT TO YOU tab is based on a minimum of 50 guests. If tab is not consumed by conclusion of reception it is non-transferable or refundable. Inclusions are subject to change.

Cocktail canapés menu

Cold canapés

Sous vide lamb loin en croûte with spiced blackcurrant chutney (df)

Rotisserie chicken mayo and mango bites, on mini toast (df)

Duck breast, sticky beetroot relish, puffed black forbidden rice (gf/df)

Virgin Mary oyster shooter (gf/df)

Pistachio crusted seared tuna with papaya mayo (gf/df)

House cured beetroot salmon gravlax, cucumber and dill mayo (gf)

Hot canapés

Beef and mustard sausage rolls with tomato chutney

Roast duck spring rolls with spicy plum sauce (df)

Baby English spinach and goat's cheese tart (v)

Prawn twisters with sweet chilli lime mayo (df)

Green pea and smoked speck arancini and garlic mayo (gf)

Sweet corn, yellow polenta and pecorino arancini with saffron mayo (gf/v)

Spiced chicken rolled in wombok with nam jim dressing (gf/df)

Caramelised onion, smoked speck and blue cheese stuffed mushroom (gf/vo)

Mini beef wellington, mushroom duxelles and duck liver pate

Substantial canapés

Pork and peanut san choy bau (gf/df)

Mini cheese burger – beef, double cheddar, pickle, tomato sauce on a brioche bun (gfo)

Falafel served on tabouli with baba ganoush (gf/df/v/vegan)

Spicy prawn taco bowl – Mexican black bean, fresh tomato, Spanish onion, sweet corn (df)

Open grill – shredded roast chicken, Liguria olives and marinated feta with a garlic and tomato base (vo)

Poke bowl with sesame crusted tuna (gf/df)

Dessert canapés

Mini cheesecakes

Selection of macarons (gf)

Salted caramel tarts (gf)

*Please note this menu may change seasonally please discuss with your Wedding Executive the timeline for a confirmed menu.

gf: gluten free
df: dairy free
v: vegetarian
gfo: gluten free on request
dfo: dairy free on request
vo: vegetarian on request
veo: vegan on request

gfo* bread items incur a surcharge of \$1pp





Banquet Package 1

// From \$155 per guest

Package Inclusions

- A dedicated Wedding Executive to help you every step of the way
- 6 Hour function room hire (or until midnight whichever comes first)
- White linen table cloths and napkins
- Tables set with cutlery, crockery and glassware
- Skirting for the bridal table
- Two menus per table
- Choice of centerpieces (scattered votives for cocktail receptions)
- Choice of three alternative chairs for seated receptions
- Scattered couches and coffee tables
- Dressed cake and gifts table
- Placement of your placecards & favours
- Private bar and wait staff
- Lectern and roving microphone
- iPod connectivity for background music
- Welcome and directional signage
- Discounted parking rates
- Stunning photo opportunities

Food & Beverage

Alternate drop two course banquet (entrée/main)

- Your wedding cake as dessert with cream and coulis
- 5 Hour Pearl Beverage Package
- Includes bread rolls with butter and a selection of fine tea and fresh brewed coffee offered with cake

5 Hour Pearl Beverage Package

- Charles Ranville Cremant de Bourgogne Brut (France)
- Babich Classic Sauvignon Blanc (Marlborough, NZ)
- Hartog's Plate Cabernet Merlot (Margaret River, WA)
- Fortitude Pacer
- Fat Yak Draught
- 4 Pines Pacific Ale Draught
- Stella Artois
- Draught Cider
- Soft Drinks & Juices

Our gift to you

\$250 spirit tab for the bridal party

Upgrade

- Add House Spirits
- Only available after main course
- at \$12.50 per person per hour

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Banquet menu 1

Entrées – cold set

Moroccan spiced seared tuna with harissa sour cream, kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Smoked lamb with wild rocket, heirloom tomatoes, caramelised onion, roasted eggplant and Danish fetta (gf)

Entrées - warm plated

Humpty Doo barramundi with roasted seasonal vegetables, fresh dill and lemon juice (gf/df)

Duck breast with roasted sweet potato, buttered greens and salsa Verde (gf/df)

Smoked wagyu beef brisket, vanilla pomme purée, roasted king brown mushrooms, blistered truss cherry tomatoes finished with a red wine sauce (gf)

Apple cider braised pork cheeks with creamy mashed potato, seasonal greens and spiced apple jus (gf)

Chicken breast with potato galette, buttered seasonal vegetables, wild mushroom and chicken glaze (gf)

Mains – hot plated

Lamb loin with creamy white polenta, seasonal greens, roasted field mushrooms and sticky lamb sauce (gf)

Humpty Doo barramundi with smashed chat potatoes, fennel purée and salsa verde (gf)

Harissa marinated chicken breast, spiced roast sweet potato, seasonal greens with a lime harissa yoghurt (gf)

Beef eye fillet with potato galette, roasted king brown mushroom, blistered cherry tomatoes and café de Paris butter (gf)

Lemon and thyme chicken breast with roasted root vegetables, pomme purée finished with a dark chicken jus (gf)

King pork cutlet with roasted black carrot, cauliflower purée, buttered greens and a redcurrant glaze (gf)

Macadamia and black quinoa crusted market fish with mango purée and seasonal garden salad (gf/df)

Duck breast with roast butternut pumpkin, beetroots and goat's cheese finished with a beetroot glaze (gf)

Sides

Creamy potato mash (gf/v)

Garlic buttered chat potatoes (gf/v)

Seasonal buttered greens with toasted white sesame seeds (gf/v)

Blackened carrots with smoked almonds (gf/df/v)

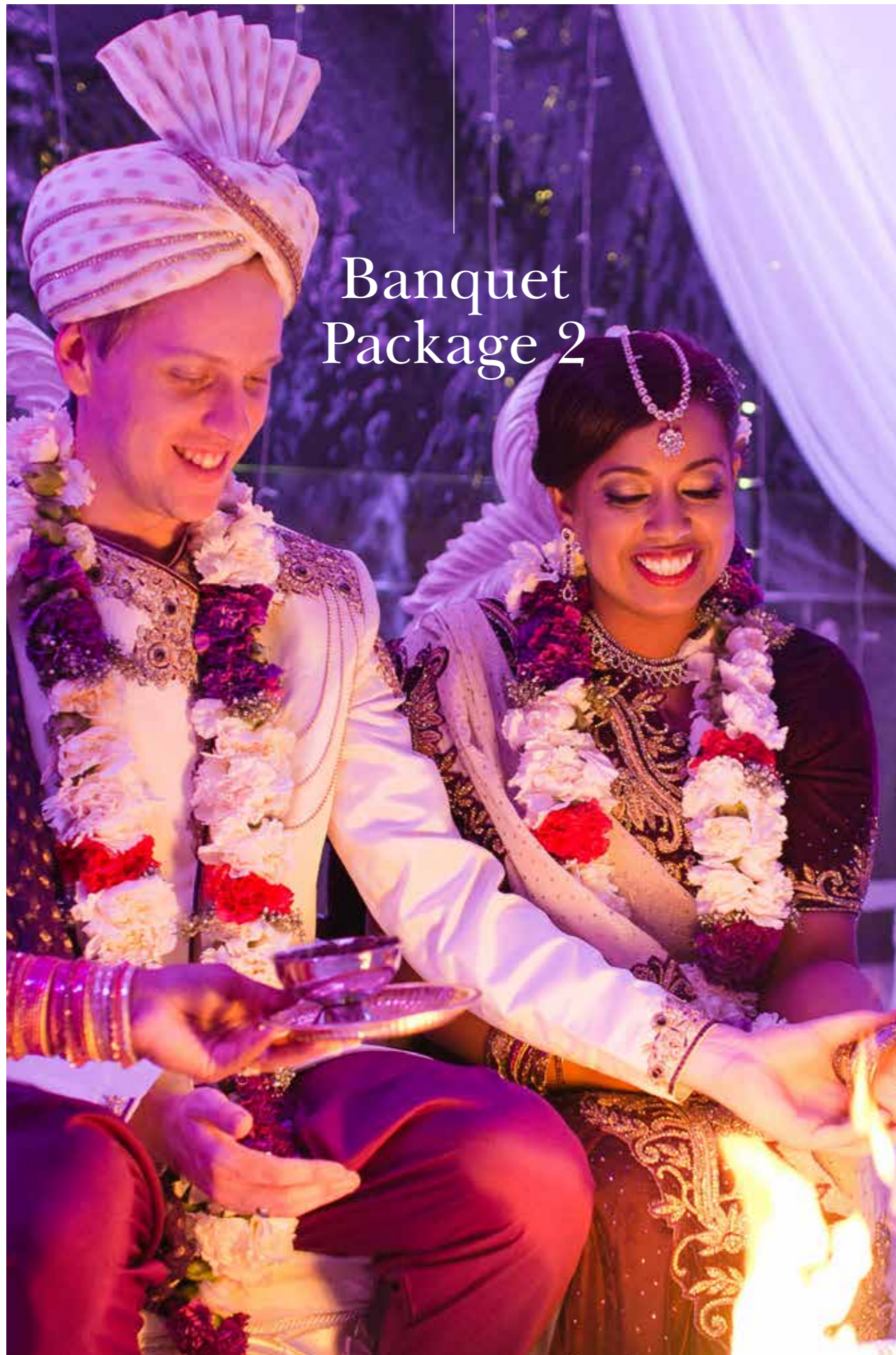
Roast sweet potato and chive mash (gf/v)

*Please note this menu may change seasonally please discuss with your Wedding Executive the timeline for a confirmed menu.

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dfo: dairy free on request
vo: vegetarian on request
veo: vegan on request

gfo* bread items incur a surcharge of \$1pp





Banquet Package 2

// From \$170 per guest

Package Inclusions

- A dedicated Wedding Executive to help you every step of the way
- 6 Hour function room hire (or until midnight whichever comes first)
- White linen table cloths and napkins
- Tables set with cutlery, crockery and glassware
- Skirting for the bridal table
- Two menus per table
- Choice of centerpieces (scattered votives for cocktail receptions)
- Choice of three alternative chairs for seated receptions
- Scattered couches and coffee tables
- Dressed cake and gifts table
- Placement of your placecards & favours
- Private bar and wait staff
- Lectern and roving microphone
- iPod connectivity for background music
- Welcome and directional signage
- Discounted parking rates
- Stunning photo opportunities

Food & Beverage

Alternate drop three course banquet (entrée/main/dessert)

- Your wedding cake cut and served on table platters
- 5 Hour Ruby Beverage Package
- Includes bread rolls with butter and a selection of fine tea and fresh brewed coffee offered with cake

Ruby Package

- Please select 2 x white and 2 x red wines*
- Charles Ranville Cremant de Bourgogne (France)
- Babich Black Sauvignon Blanc (Marlborough, NZ)
- Pasqua 'Le Collezioni' Pinot Grigio 2016 (Italy)
- Babich Classic Pinot Noir Rosè (Marlborough, NZ)
- Seppelts The Drives Chardonnay (Central Victoria, VIC)
- Maxwell Silver Hammer Shiraz 2016 (McLaren Vale, SA)
- Wynns Gables Cabernet Sauvignon (Coonawarra, SA)
- Cantina Tollo Sangiovese (Abruzzo, Italy)
- Quealy Fionula Nero D'Avola (Central Victoria, VIC)
- Fortitude Pacer
- Fat Yak Draught
- 4 Pines Pacific Ale Draught
- Stella Artois Draught
- Cider
- Soft Drinks & Juices

Our gift to you

\$500 spirit tab for the bridal party

Upgrade

Add House Spirits
Only available after main course
at \$12.50 per person per hour

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Banquet menu 2

Entrées – cold set

Moroccan spiced seared tuna with harissa sour cream, kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Smoked lamb with wild rocket, heirloom tomatoes, caramelised onion, roasted eggplant and Danish fetta (gf)

Entrées - warm plated

Humpty Doo barramundi with roasted seasonal vegetables, fresh dill and lemon juice (gf/df)

Duck breast with roasted sweet potato, buttered greens and salsa Verde (gf/df)

Smoked wagyu beef brisket, vanilla pomme purée, roasted king brown mushrooms, blistered truss cherry tomatoes finished with a red wine sauce (gf)

Apple cider braised pork cheeks with creamy mashed potato, seasonal greens and spiced apple jus (gf)

Chicken breast with potato galette, buttered seasonal vegetables, wild mushroom and chicken glaze (gf)

Mains – hot plated

Lamb loin with creamy white polenta, seasonal greens, roasted field mushrooms and sticky lamb sauce (gf)

Humpty Doo barramundi with smashed chat potatoes, fennel purée and salsa verde (gf)

Harissa marinated chicken breast, spiced roast sweet potato, seasonal greens with a lime harissa yoghurt (gf)

Beef eye fillet with potato galette, roasted king brown mushroom, blistered cherry tomatoes and café de Paris butter (gf)

Lemon and thyme chicken breast with roasted root vegetables, pomme purée finished with a dark chicken jus (gf)

King pork cutlet with roasted black carrot, cauliflower purée, buttered greens and a redcurrant glaze (gf)

Macadamia and black quinoa crusted market fish with mango purée and seasonal garden salad (gf/df)

Duck breast with roast butternut pumpkin, beetroots and goat's cheese finished with a beetroot glaze (gf)

Sides

Creamy potato mash (gf/v)

Garlic buttered chat potatoes (gf/v)

Seasonal buttered greens with toasted white sesame seeds (gf/v)

Blackened carrots with smoked almonds (gf/df/v)

Roast sweet potato and chive mash (gf/v)

Dessert - served with tea & coffee

Mango white chocolate macadamia mango fool

Peach and blueberry panna cotta with a biscotti

Cookies and cream cheese cake

Chocolate torte with double chocolate ice cream (gf)

Selection of Australian and imported cheeses, brandied fruit compote, quince paste and lavosh crackers.

Pick three cheeses:

Shadows of blue
Maffra clothed aged cheddar
Tarago washed rind
Wombye ash brie
Soignon goats cheese

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dfo: dairy free on request
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veo: vegan on request

gfo* bread items incur a surcharge of \$1pp



Upgrades

Upgrade your experience to create the most seamless and beautiful wedding day.



Canapés on arrival from \$4 per person
Cocktail on arrival \$12 each
Dessert petite fours from \$3 per person
Dips platters from \$30
Cheese boards from \$90
Crystal Palais (Level 2) for cocktail hour - POA
Wishing well hire from \$50
DJ – Booked by Cloudland Entertainment Agent
\$900 for 6 hours

Dance Floor

4.5m x 4.5m = \$350
5m x 7m = \$650

Cake alternative

Looking for an alternative to the traditional wedding Cake? Our chefs at Cloudland can create a stunning tower of cheese which will be cut and served on long platters to the tables later into the night.

*Three options and sizes available ranging between \$400-\$600

Diamond Package

Please enquire for package pricing

Charles Ranville Cremant de Bourgogne (France)
Mumm Cordon Rouge Champagne (France)
Domaine Jean Dauvissat Père & Fils Chablis (France)
Quartz Reef Pinot Gris (Central Otago, NZ)
Nanny Goat Pinot Noir (Central Otago, NZ)
Fraser GallopParterre Cabernet (Margaret River, WA)
Maison Saint AIX Rose (France)
Premium First Pour Spirits
Fortitude Pacer
Fat Yak Draught
4 Pines Pacific Ale Draught
Stella Artois Draught
Cider
Corona
Soft Drinks & Juices

Our gift to you

\$750 spirit tab for the bridal party

*OUR GIFT TO YOU tab is based on a minimum of 50 guests. If tab is not consumed by conclusion of reception it is non-transferable or refundable. Inclusions are subject to change.

Additional information

Full time Wedding Executive

Cloudland offers you a full time Wedding Executive to ensure your special day is planned from start to finish with no stress.

Childrens' meals

For children 12 years and under, a main meal followed by ice cream with unlimited soft drink and juice is available at \$20 each.

For children between 12-17 years these guests will be charged as an adult minus the beverage package.

Dietary requirements

We are more than happy to provide a chef selected meal suitable for all guests with advised dietary requirements at no additional charge.

After dark

Long after the bride and groom have left guests can stay on, join the party downstairs at Cloudland and dance the night away to our popular bands on a Friday and Saturday.

Gift list

Cloudland would like to offer a special gift to you...

Valid for bookings of more than 120 people for a sit down reception.

Please choose one item from our gift list to add to your wedding experience:

Complimentary 1 hour beverage package extension (Valued at \$10 per person)

Complimentary menu tasting for 4 with a house bottle of wine (Valued at \$395)

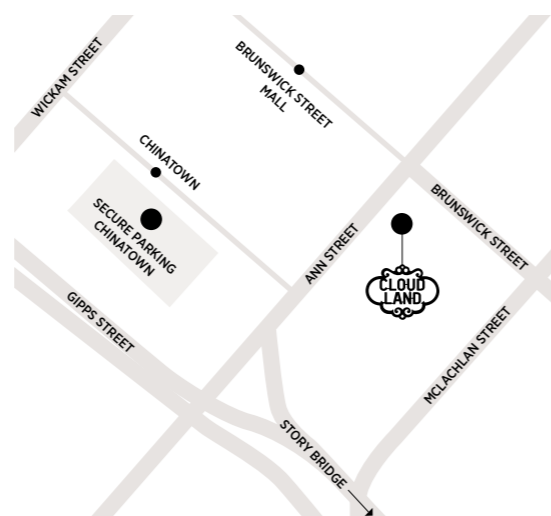
Complimentary dance floor (Valued at \$650)

Upgraded spirit tab of \$250 added to your beverage package

*Available when booked with a 5 hour beverage package.

Location & parking

641 Ann Street, Fortitude Valley, QLD 4006
(07) 3872 6600 | www.cloudland.tv



Located in Fortitude Valley just 5 minutes from the centre of the CBD and the vibrancy of James Street and New Farm - Cloudland is ideally positioned to be easily accessible for both locals and those coming from further afield.

Validated parking facilities are offered at the Secure Car Park in Brisbane's Chinatown Mall. Guests simply need to present their parking docket to a member of staff to be validated to receive all day parking for \$20.00 through the week and evening/weekend rates at \$8.00.

Please contact your Wedding Executive for up-to-date rates.

Preferred suppliers

Styling & Floral

Anna | Romantica Floral Design
0402 662 926
www.romantica.net.au

Photography & Videography

Pelizzari Photography & Film
0400 221 199
www.pelizzariphotography.com.au

Staging & Dance Floors

Staging Creations
0400 198 367
www.stagingcreations.com.au

Cakes

A Little Cake Place
07 3102 1909
www.alittlecakeplace.com.au

Vanilla Pod
0409 502 525
www.vanillapod.com.au

Cakes by Renee
07 3268 7285
www.cakesbyrenee.com.au

Photobooths

The Photobooth Guys
07 3137 1103
www.thephotoboothguys.com

In the Booth
1300 026 684
www.inthebooth.com.au

Makeup & Hair

Jo Twidale
0408 718 992
www.twidale.com.au

The Powder Room
0417 630 643
www.powderroom.com.au

Shantelle Hall
0404 912 246
www.shantellehall.com.au

Live Music

Cloudland DJ
\$900 for 6 hour reception set
Ask your Wedding Executive for more details

Ryan Livings | Sessions
0418 865 116
www.sessions.com.au

Ben Jam
0413 192 378
www.benjamband.com.au

Franky Smart Band
www.frankysmart.com

The White Tree
0448 353 155
www.thewhitetree.com.au

Accommodation

Alex Perry Hotel & Apartments
07 3124 7000
www.alexperryhotelandapartments.com.au

Testimonials

Our perfect venue...

When deciding on our wedding venue, we couldn't go past Cloudland, the most beautiful and spectacular setting for any wedding ceremony and reception. We didn't have to worry about the weather as our wedding was indoors but had the benefit of feeling outdoors due to all of the beautiful plant life, waterfall and garden like features that help decorate this truly stunning venue.

- Paul and Paul

Oh what a night...

Thank you so very much. Alex and I had the most amazing day, for us it just went too fast. Your crew at Cloudland were amazing at deflecting everything away from Alex and I so we could enjoy our night. The feedback we've received from family and friends is all absolutely positive, from the venue itself to the staff and the fabulous food. The Cloudland team, your support and correspondence along the way made the lead up so smooth, you had us covered all the way and for this Alex and I can't thank you enough.

- Alex and Sarah

What an amazing venue...

We held our wedding at Cloudland in the Cellar Bar. We had originally booked a completely different venue and after months of stress and frustration we pulled out of the original venue and attended a Cloudland wedding expo evening. The Cloudland team looked after us from the initial expo evening through to food and wine tastings, regular catch ups and the big day. The team was so friendly, professional and meticulous; making sure EVERYTHING was covered. It really was the most stress free, fun experience!

- Jules and Steve

A day we will never forget...

Thank you so much for everything you did for us last week it was an amazing day and we will never forget it. You made the day run so smoothly and the venue was wonderful.

The staff and the food was perfect!

We wouldn't change a thing!

We will be recommending Cloudland to anyone who has a function coming up!

- Shannyn and Dean

