



SOKO
ROOFTOP LOUNGE





FUNCTIONS & EVENTS

At SOKO we invite you to become one with our love of food, of music and our love for life, as we treat you to a Luxury Peruvian Japanese experience, with 'O' style delicacies, signature cocktails and the eclectic sounds of SOKO.

As Australia's first Amazonian jungle in the sky, allow SOKO Rooftop to excite your clients and guests. Hosting celebrations from 10 to 500, our sales and events team are highly experienced in designing signature and memorable rooftop events. Conveniently located in inner Brisbane, SOKO boasts undoubtedly the city's most infamous views. Whether it be corporate networking events, birthday soirees, or even your main event, SOKO Rooftop has built a reputation for being Brisbane's most unique and in-demand function spaces.



TERRACE ↗

Our Terrace is where you'll find Brisbane's best atmosphere and a 180 degree view of Brisbane's cityscape.

Exclusively, the terrace can accommodate up to 400 guests cocktail, or for smaller events, a sectioned-off designated area is provided with unmatched views.

Minimum spend requirements are based on the date of the enquiry.

Optional full exclusive bookings are available with minimum spend requirements.

Canapé Packages and Beverage Packages available.

Dedicated Event Manager to help carefully curate your function, Event Contact provided on the day.



RESTAURANT

Should you wish to enjoy our Amazonian jungle in the sky for a sit-down celebration, our Restaurant option is perfectly curated to be enjoyed over great conversation in stunning surrounds.

Seating up to 94 guests on long tables.

Optional full inside exclusive booking with minimum spend requirements.

No minimum spend requirements for smaller groups.

Set Sharing Menus and Beverage Packages available.

Dedicated Event Manager to help carefully curate your function, Event Contact provided on the day.



CANAPÉ PACKAGES

Minimum 20 guests. Choice of hot & cold canapés.

SUNSET SNACKS

5 CANAPÉS

\$35pp

SOKO APPETIZER

5 CANAPÉS

1 FORK DISH

\$50pp

SKY HIGH DINING

7 CANAPÉS

2 FORK DISHES

\$75pp

MOST POPULAR

STANDING DEGOSTATION

7 CANAPÉS

3 FORK DISHES

1 DESSERT

\$95pp

Add additional canapés \$7.5 each pp or bao buns \$12.5 each pp

'O' - Signature GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan O - Optional





HOT ↗

CALAMARI NANBAN AGE (GF, DF)

Crispy shichimi-garlic squid with creamy yuzu

YUQUITAS FRITAS (GF, DFO, V)

Cassava grilled on butter, pesto

EMPANADAS DE QUESO (V)

Crispy pastry stuffed with fresh cheese, capsicum, corn, rocotto spicy sauce

‘ O ’ ANTICUCHOS CARRETILLERO (GF, DF)

Street fired wagyu beef, signature salsa, SOKO special chilli sauce

ZUKKIINI YAKITORI (GF, DF, VE)

Zucchini, teriyaki sauce, sesame seeds

GENGHIS CHICKEN YAKITORI (GF, DF)

BUTA - BURA YAKITORI (GFO, DF)

Crispy pork belly

KARAAGE CHICKEN BAO (DF) +\$5pp

Soy chicken karaage, yuzu mayo, iceberg lettuce

WAGYU BEEF BAO (DF) +\$5pp

Slow cooked beef, red cabbage, pickles, roccoto mayo

COLD ↗

‘ O ’ CEVICHE LIMA (GF, DF)

Peruvian leche de tigre, corn, Spanish onions, chilli

COCKTAIL DE CAMARONES (GF, DF)

Marinated prawns, Peruvian and Japanese signature tomato base sauce, onion, avocado, corrientes

HONGOS (GF, DF, VE)

Wild mushrooms, corn, shallots, crispy enoki

TAQUITOS NORTEÑOS (DF)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

‘ O ’ SPICY TUNA ON CRISPY RICE (DF)

Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

SOKO VOLCANO (DF)

Asparagus, cucumber, avocado, topped with baked spicy salmon

TAMAGO MAKI (GF, V)

Tamagoyaki, chives, avocado, cucumber, carrots



FORK DISHES ↗

TAKOYAKI BOWL (DF)

Crispy soy octopus, bonito flakes

CHICKEN KARAAGE BOWL (GF, DF)

Teriyaki crispy chicken bites, yuzu mayo

BIBIM GUKSU BOWL (VE)

Spicy noodle, cabbage, cucumber, carrots, sesame seeds

SALMON POKE SALAD (GF, DF)

Fresh salmon ponzu yuzu , lettuce, tomato onion, honey mustard

DESSERT ↗

ALFAJORES (V)

Chocolate

DANGO (DF, VE)

Traditional Japanese rice dumplings, caramel sauce





Asahi
辛口

SOKO

BRISBANE'S BEST ROOFTOP VENUE



SOKO live stations elevates the whole dining experience as Chef's interact and engage with diners during the preparation of each portion.

CHEF LIVE STATIONS \$2500

YAKITORI Select 2 dishes (100 portions each)

'O' ANTICUCHOS CARRETI LERO (GF, DF)
Street fired wagyu beer, signature salsa, SOKO special chilli sauce

SHIITAKE MUSHROOM (GFO, DF, VE)

GENGHIS CHICKEN YAKITORI (GF, DF)

BUTA - BURA (GF, DF)
Crispy pork belly

ZUKKIINI (GF, DF, VE)
Zucchini, teriyaki sauce, sesame seeds

RAW BAR Select 2 dishes (100 portions each)

TAQUITOS NORTEÑOS (DF)
Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

SASHIMI SET

FRESH OYSTERS
Yuzu, sake and cucumber granita OR ají amarillo salsa, chalaca criolla and black tobiko

NIGIRI Minimum 100 sets (20 per set of your choice)

SALMON (GF, DF)

TUNA (GF, DF)

HAMACHI
Kingfish, furikake

TAMAGOYAKI (GF, DF, V)
Egg omelette

TAKO (GF, DF)

Cooked octopus, teriyaki sauce

IKA (GF, DF)
Torched squid, yuzu, cabbage

EXPRESS BUSINESS LUNCH

Only available from Monday - Thursday lunch. For groups of 10+ guests.

\$45pp

TO SHARE

EDAMAME (GF, DF, VE)

Steamed whole edamame beans with hakata sea salt

'O' SPICY TUNA ON CRISPY RICE (DF)

Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

'O' ANTICUCHOS CARRETILLERO (GF, DF)

Street fired wagyu beef, signature salsa, SOKO special chilli sauce

MAINS

'O' LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

THICK POTATOES (GF, DF, V)

Fine herbs

DESSERT

ICE CREAM (GFO, DFO, VO)

Homemade selection

SET SHARING MENU 1

YOUKOSO ↗

EDAMAME (GF, DF, VE)

Steamed whole edamame beans with hakata sea salt

YUQUITAS FRITAS (GF, DFO, V)

Cassava grilled on butter, pesto, kewpie yuzu sauce

GENGHIS CHICKEN YAKITORI (GF, DF)

'O' SPICY TUNA ON CRISPY RICE (DF)

Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

CEVICHES ↗

MISTURA DE CEVICHES

Chef's selection of SOKO signature ceviches

MAKI SUSHI ROLL ↗

SOKO VOLCANO (DF)

Asparagus, cucumber, avocado, topped with baked spicy salmon, black tobiko, spring onion

MAINS SHARING ↗

'O' LOMITO AL JUGO (DF)

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

DOUBLE FRIED COLOMBIAN PATACONES (GF, DF, VE)

Salsa criolla

\$79 per person

+ \$10 per person for a Chef's selection of seasonal desserts





SET SHARING MENU 2

YOUKOSO ㄣ

EDAMAME (GF, DF, VE)

Steamed whole edamame beans with hakata sea salt

SOKO TEMPURA (V)

Crispy aubergine, okra tempura, rocotto spicy sauce

AZTEC STREET CORN (GFO, DFO, V)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (GF, DFO, V)

Cassava grilled on butter, pesto, kewpie yuzu sauce

‘O’ SPICY TUNA ON CRISPY RICE (DF)

Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

‘O’ ANTICUCHOS CARRETILLERO (GF, DF)

Street fired wagyu beef, signature salsa, SOKO special chilli sauce

CEVICHEs ㄣ

MISTURA DE CEVICHEs

Chef’s selection of SOKO signature ceviches

MAINS SHARING ㄣ

‘O’ LOMITO AL JUGO (DF)

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

DOUBLE FRIED COLOMBIAN PATACONES (GF, DF, VE)

Salsa criolla

POLLO A LA BRASA (GF, DF)

Grilled spatchcock, ponzu yuzu and herbs, rocoto sauce

\$99 per person

+ \$10 per person for a Chef’s selection of seasonal desserts

SET SHARING MENU 3

YOUKOSO ㄣ

EDAMAME (GF, DF, VE)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (GFO, DFO, V)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (GF, DFO, V)

Cassava grilled on butter, pesto, kewpie yuzu sauce

TAQUITOS NORTEÑOS (DF)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

GENGHIS CHICKEN YAKITORI (GF, DF)

CEVICHES ㄣ

MISTURA DE CEVICHES

Chef's selection of SOKO signature ceviches

MAKI SUSHI ROLL ㄣ

SOKO VOLCANO (DF)

Asparagus, cucumber, avocado, topped with baked spicy salmon, black tobiko, spring onion

MAINS SHARING ㄣ

'O' LOMITO AL JUGO (DF)

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

'O' YUZU-SAIKYO MISO BLACK COD (GF, DF)

400g grilled yuzu-saikyo miso marinated black cod

DOUBLE FRIED COLOMBIAN PATACONES (GF, DF, VE)

Salsa criolla

\$125 per person

+ \$10 per person for a Chef's selection of seasonal desserts



BEVERAGE PACKAGES

Add a traditional Peruvian Pisco Sour cocktail on arrival for an additional \$18pp. Please speak with our Events team to discuss the option of having your arrival cocktail branded for your celebration.

MARIPOSAS ↗

BTW Sauvignon Blanc
BTW Prosecco
BTW Rosé
BTW Shiraz
Estrella, Asahi
Soft Drinks

2 hour \$50pp

3 hour \$65pp

4 hour \$75pp

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

COPACABANA ↗

Little Angel Pinot Gris
Panul Sauvignon Blanc
Belaire Gold Brut
Belaire Rosé
Rameau D'or Petit Amour
BTW Pinot Noir
BTW Shiraz
Estrella, Peroni and Corona
Soft Drinks

2 hour \$65pp

3 hour \$85pp

4 hour \$100pp

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

LIMA ↗

Signature Cocktail on arrival for each guest
Little Angel Pinot Gris
Craggy Range Te Muna Sauvignon Blanc
Belaire Gold Brut
Belaire Rosé
O by Ott
Soumah Pinot Noir
Noisy Ritual Shiraz
All draft and bottled beers
Soft Drinks

2 hour \$85pp

3 hour \$115pp

4 hour \$140pp

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

Our beverage packages are optional. Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

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

CUSTOM INVITATIONS

\$95 design fee
Printing POA

POP UP BAR

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

CUSTOM POP UP BAR SIGN

\$300 (includes design)

CAKE AGE

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

CUSTOM STENCIL FOR COCKTAILS

\$300

CHARIOT BOTTLE SERVICE

Full bottles starting from \$450/bottle





EXTERNAL SUPPLIER ADDITIONS

Please note, external supplier add-ons are not included in your quoted minimum spend requirement. All supplier addition pricing available on request.

MANKO THE MACAW

Manko, a stunning tuxedo-wearing, charismatic, blue and gold macaw, bringing a cheeky yet charming presence to your event

ROVING PERUVIAN DANCERS

INTERACTIVE DRINKS WALL

CUSTOM BRANDED ICE CUBES

CUSTOM ICE SCULPTURE

ROVING SELFIE STATION

360 VIDEO & PHOTO BOOTH

ROVING MAGICIAN

LIGHT UP LETTERS

EVENT STYLING

CUSTOM BALLOON FEATURE



MAKE YOUR EVENT ONE TO REMEMBER

AT SOKO ROOFTOP

For all enquiries please email our Events team
events@potentialeisure.com.au