

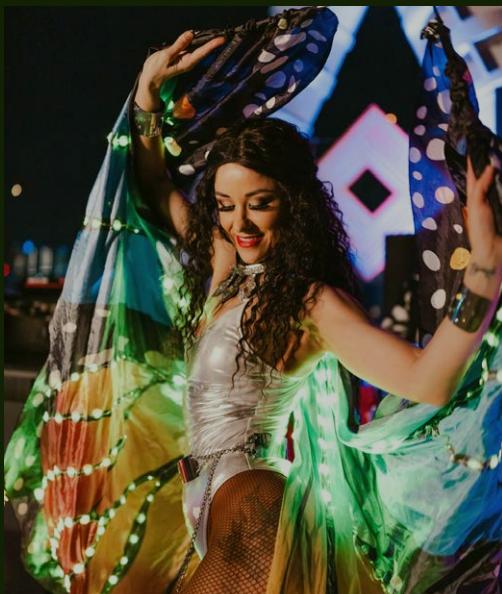
SOKO
ROOFTOP LOUNGE

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 100 guests on long tables.

Optional full inside exclusive booking with minimum spend requirements.

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.

Canapés must be catered for your full final number of guests.

SUNSET SNACKS

5 CANAPÉS

\$40pp

SOKO APPETIZER

5 CANAPÉS

1 FORK DISH

\$55pp

SKY HIGH DINING

7 CANAPÉS

2 FORK DISHES

\$80pp

MOST
POPULAR

STANDING DEGUSTATION

5 CANAPÉS

2 PREMIUM

2 FORK DISHES

2 DESSERT

\$105pp



Add additional canapés \$7.5 each pp or bao buns \$12.5 each pp, fork dishes \$17.5 pp

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

HOT ↗

C A L A M A R I N A N B A N A G E (GF, DF)

Crispy shichimi-garlic squid with creamy yuzu

Y U Q U I T A S F R I T A S (GF, DFO, V)

Cassava grilled on butter, pesto, , kewpie yuzu

E M P A N A D A S D E Q U E S O (V)

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

‘O’ A N T I C U C H O S C A R R E T I L L E R O (GF, DF) +\$5pp

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

S H I I T A K E M U S H R O O M (GFO, DF, VE)

Teriyaki

G E N G H I S C H I C K E N Y A K I T O R I (GF, DF)

Spicy honey and lime

B U T A - B U R A & P I N E A P P L E (GFO, DF)

Crispy pork belly, daisho, sesame seeds

K A R A A G E C H I C K E N B A O (DF) +\$5pp

Soy chicken karaage, yuzu mayo, iceberg lettuce, shichimi togarashi

W A G Y U B E E F B A O (DF) +\$5pp

Slow cooked beef, red cabbage, pickles, roccoto mayo

R O B U S U T A B A O (DF) +\$6pp

Bug, volcano sauce, iceberg lettuce, shichimi togarashi

T E R I Y A K I N A S U B A O (DF, VE)

Crispy eggplant tempura, teriyaki, iceberg lettuce, shichimi togarashi

COLD ↗

O Y S T E R S (GF, DF)

Fresh shucked Tasmanian oysters with your choice of yuzu

T U N A C R O C A N T E S O K O C E V I C H E (GF, DF)

Fresh tuna dice, radish confited, micro herbs, onion slices, chili oil, coriander and concentrated sauce

C O C K T A I L D E C A M A R O N E S (GF, DF)

Marinated cooked prawns, Peruvian and Japanese signature saké panca base, onion, coriander, cucumber

C E V I C H E D E T O F U (GF, DF, VE)

Hard tofu marinates, paw paw, shredded red pepper, red onion, coriander, lime juice, honey mustard

‘O’ T O S T I T A R T A R E R E S W A G Y U

Tenderloin grade 7 wagyu, black tobiko, crispy wonton arepa

T A Q U I T O S N O R T E N O S (DF)

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

‘O’ S P I C Y T U N A O N C R I S P Y R I C E (DF)

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

S O K O V O L C A N O (DF)

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

M O N K E Y M A K I (GF, VEO)

Ripe plantain, avocado, teriyaki, crispy shallots

A N T I K U (GF, DF)

Sushi rice, nori, avocado, cucumber, asparagus, wagyu anticucho top, sasabi mayo, tiradito, coriander, red chilli



FORK DISHES ↗

SWEET SOUR CHICKEN KARAGE BOWL (GF, DF)

Chicken bites, sweet and sour sauce

PULLED BEEF NOODLES GUKSU BOWL

Spicy noodles, cabbage, carrots, slow-cooked beef, sesame seeds

TOFU POKE SALAD (DF, V)

Cutter mix salad, hard tofu marinates

ARROZ CHAUFÀ BOWL (GF, DF)

Sauteed rice marinate, mix veggies, sweet and sour sauce, pork belly



DESSERT ↗

ALFAJORES (V)

Traditional Peruvian pastries made with two delicate cookies wrapped in creamy dulce de leche caramel and covered with chocolate

DANGO (DF, VE)

Traditional Japanese rice dumplings, caramel

LEMON CHEESECAKE

Creamy, tangy filling infused with fresh lemon flavour, buttery cracker crust





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 \$3500

YAKITORI Select 2 dishes (100 portions each)

‘O’ ANTICUCHOS CARRETELLERO (GF, DF)
Street fired wagyu beef, signature salsa, SOKO special chilli sauce

SHIITAKE MUSHROOM (GFO, DF, VE)

GENGHIS CHICKEN YAKITORI (GF, DF)

BUTA - BURA (GFO, DF)
Crispy pork belly

ZUKKINI (GF, DF, VE)
Zucchini, teriyaki, sesame seeds

RAW BAR (100 portions each)

SASHIMI SET

FRESH OYSTERS

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

INCLUDES CUSTOM BRANDED ICE SCULPTURE

BAO BUN STATION Select 2 dishes (100 portions each)

KARAAGE CHICKEN BAO (DF)
Soy chicken karaage, yuzu mayo, iceberg lettuce, shichimi togarashi

WAGYU BEEF BAO (DF) +\$5pp
Slow-cooked beef, red cabbage, pickles, rocoto mayo

TERIYAKI NASU BAO (DF, VE)
Crispy eggplant tempura, teriyaki, iceberg lettuce, shichimi togarashi

YOUKOSO - SMALL PLATES ▶

EDAMAME (GF, DF, VE)

Steamed whole edamame beans, hakata sea salt

YUQUITAS FRITAS (GF, DF, V)

Cassava grilled on butter, pesto, kewpie yuzu

GENGHIS CHICKEN YAKITORI (GF, DF)

‘O’ SPICY TUNA (DF)

Spicy tuna, jalapeño, spring onion, sweet-soy crispy rice

CEVICHES ▶

‘O’ TORIO

Chef’s selection of SOKO signature ceviches

MAKI SUSHI ROLL ▶

SALMON VOLCANO (DF)

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

MAINS SHARING ▶

‘O’ LOMITO AL JUGO (DF)

Peruvian sauteed wagyu beef, soy, tomatoes, onions, yellow chilli, coriander, mushroom

THICK POTATOES ON FINE HERBS (GF, DF, VE)

\$79 per person

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

SET SHARING MENU 1



SET SHARING MENU 2



YOUKOSO - SMALL PLATES ▶

E D A M A M E (GF, DF, VE)

Steamed whole edamame beans, hakata sea salt

S O K O T E M P U R A (V)

Crispy aubergine, spicy roccotto

A Z T E C S T R E E T C O R N (V)

Grilled street corn, parmesan, coriander

Y U Q U I T A S F R I T A S (GF, DFO, V)

Fried cassava chips, cheese

‘O’ S P I C Y T U N A (DF)

Spicy tuna, jalapeño, spring onion, sweet-soy crispy rice

‘O’ A N T I C U C H O S C A R R E T I L L E R O (GF, DF)

Street fired wagyu beef, SOKO special chimichurri

CEVICHES ▶

‘O’ T O R I O

Chef's selection of SOKO signature ceviches

MAINS SHARING ▶

‘O’ L O M I T O A L J U G O (DF)

Peruvian sauteed grade 7 wagyu beef, soy, tomatoes, onions, yellow chilli, coriander, mushroom

T H I C K P O T A T O E S O N F I N E H E R B (GF, VE)

T O M O R I (GF, DF)

Teriyaki chicken, crispy sweet potato

\$99 per person

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

YOUKOSO - SMALL PLATES ▶

SPICY EDAMAME (GF, DF, VE)

Steamed whole edamame beans, shichimi togarashi, lemon pepper

AZTEC STREET CORN (V)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (GF, DFO, V)

Cassava grilled on butter, pesto, kewpie yuzu

SOKO TEMPURA (DF, V)

Crispy aubergine, spicy rocoto

GENGHIS CHICKEN

YAKITORI (GF, DF)

MAINS SHARING ▶

GEISHA CUT (GF, DF)

200g wagyu striploin, chimichurri

‘O’ YUZU-SAIKYO MISO

BLACK COD (GF, DF)

Grilled yuzu-saikyo miso marinated black cod

DOUBLE FRIED COLOMBIAN

PATA CONES (GF, DF, VE)

Salsa criolla

THICK POTATOES ON

FINE HERBS (GF, VE)

SET SHARING MENU 3



\$125 per person

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

BEVERAGE PACKAGES

Please speak with our Events team to discuss the option of having your arrival cocktail branded for your celebration.
Minimum 20 guests + all guests required to be on the package if selecting a beverage package.

MARIPOSAS ▶

BTW Sauvignon Blanc
BTW Prosecco
BTW Rosé
BTW Shiraz
BTW Cabernet Merlot
Estrella
Revel: Pacific Haze, Pacific Ale,
Session Ale, Lager, Japanese Lager
Soft Drinks
Non-Alcoholic Spritz Cocktail

2 hour \$50pp
3 hour \$65pp
4 hour \$75pp

Upgrade any package to include
2 hours of unlimited:
Tap Spritz Cocktails: \$20pp
Basic Spirits: \$35pp
French Champagne: \$56pp

COPACABANA ▶

Little Angel Pinot Gris
Bladen Sauvignon Blanc
Belaire Gold Brut
Belaire Rosé
Palmetto Rosé
BTW Pinot Noir
BTW Shiraz
Estrella, Corona
Revel: Pacific Haze, Pacific Ale,
Session Ale, Lager, Japanese Lager
Soft Drinks
Non-Alcoholic Spritz Cocktail

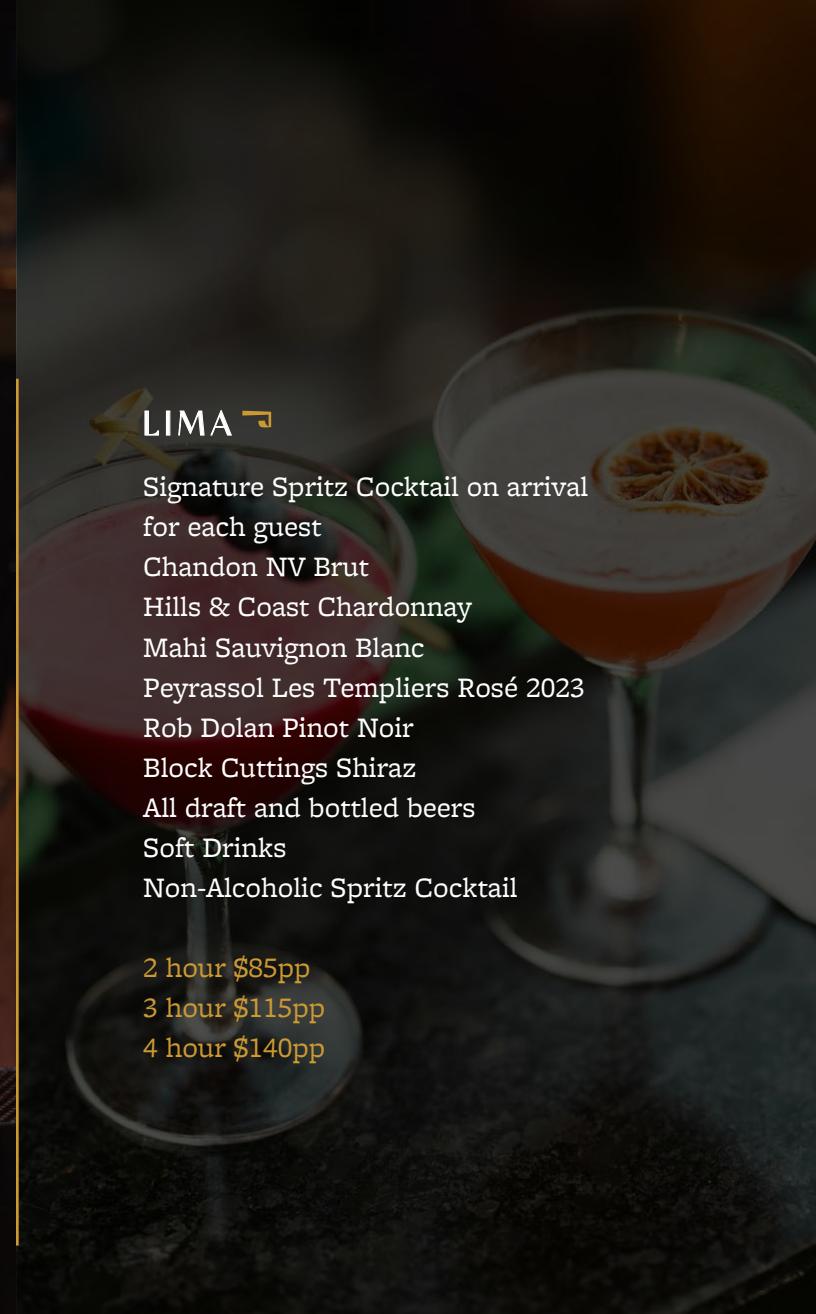
2 hour \$65pp
3 hour \$85pp
4 hour \$100pp



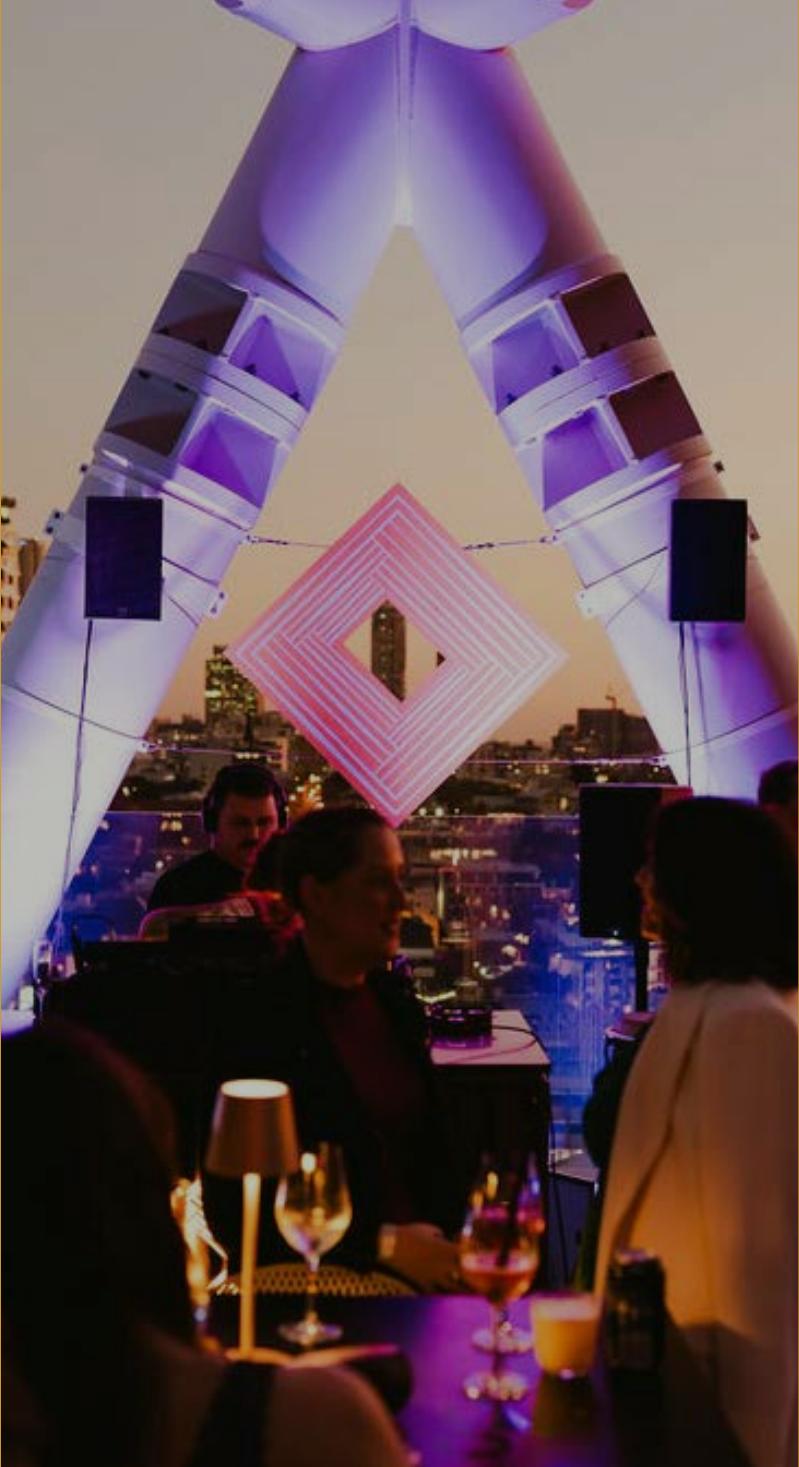
LIMA ▶

Signature Spritz Cocktail on arrival
for each guest
Chandon NV Brut
Hills & Coast Chardonnay
Mahi Sauvignon Blanc
Peyrassol Les Templiers Rosé 2023
Rob Dolan Pinot Noir
Block Cuttings Shiraz
All draft and bottled beers
Soft Drinks
Non-Alcoholic Spritz Cocktail

2 hour \$85pp
3 hour \$115pp
4 hour \$140pp



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

\$150 design fee
Printing POA

CUSTOM INVITATIONS

\$150 design fee
Printing POA

POP UP BAR

\$450 (includes a bartender for the duration of your event)

CUSTOM POP UP BAR SIGN

\$300 (includes design)

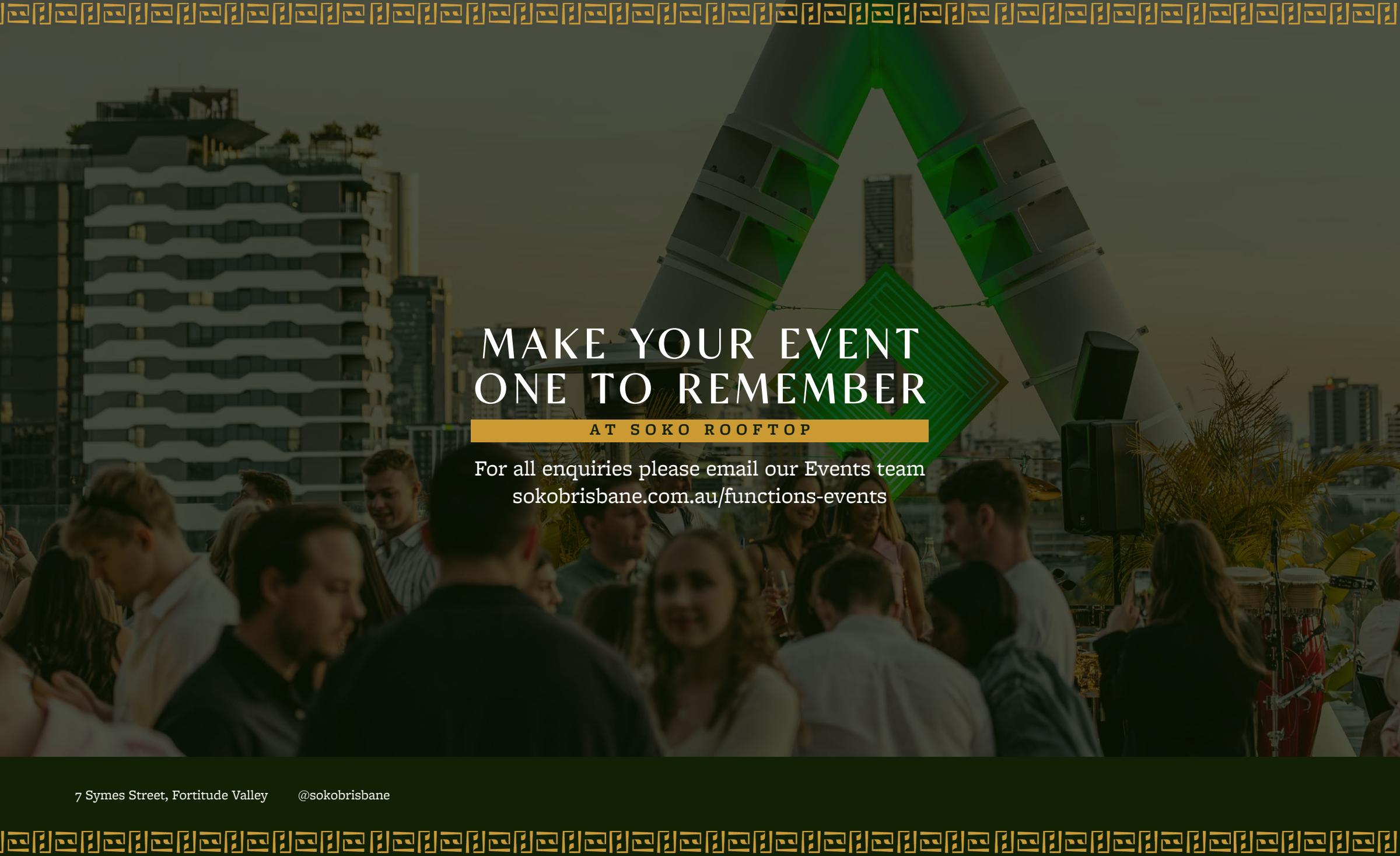
CAKEAGE

\$5 per person (cut, and individually served)

CUSTOM STENCIL FOR COCKTAILS

\$300





MAKE YOUR EVENT ONE TO REMEMBER

AT SOKO ROOFTOP

For all enquiries please email our Events team
sokobrisbane.com.au/functions-events