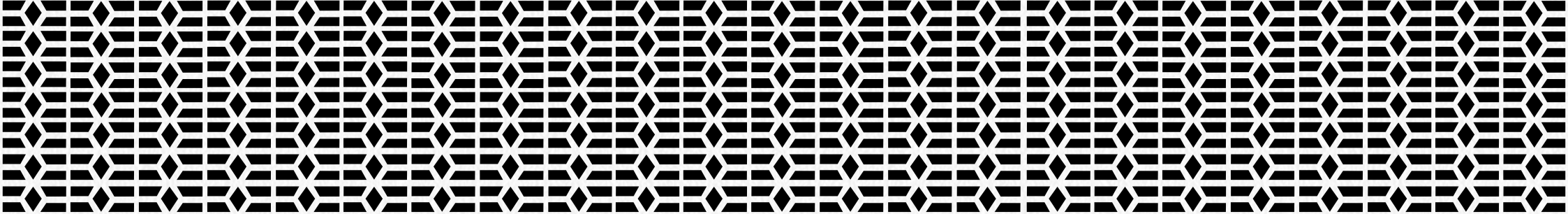


MEET. GATHER. CELEBRATE.

**THE
ISLAND**





**THE PENTHOUSE THE ROOFTOP POOL DECK
THE GLASSHOUSE DUKE'S PARLOUR GOLDIE'S**

NATURALLY BEAUTIFUL EVENTS.

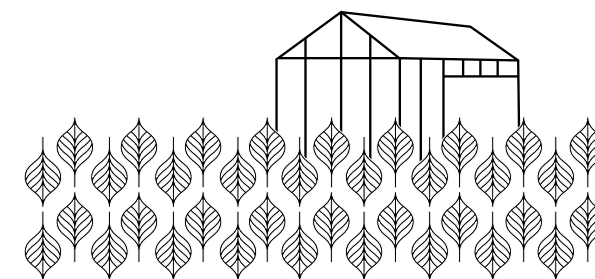
We have six stunning event spaces to choose from, each with a unique and sophisticated charm.

Whether you are hosting a small gathering or a lavish celebration on a grand scale, The Island Gold Coast offers an event experience you will remember for years to come. Our remarkable event rooms are ingeniously designed to invite the outside in, paying homage to the hotel's bright and luscious surroundings.

Our dedicated events team and acclaimed chefs work tirelessly to deliver unique and creative events. By combining natural character with creative flair, we present you with the ultimate destination to **meet, gather and celebrate.**



The Island Gold Coast's newest addition with a big heart.



Sized at over 600 square metres, The Glasshouse is a versatile space, designed for hosting larger events.

The marquee-style venue features a ground floor location overlooking Bruce Bishop Park. With its glass-panel walls and extra-high ceilings, it seamlessly connects guests with the greenery and the beautiful Gold Coast climate that surrounds to make a very big impression.



THE GLASSHOUSE FLOOR PLAN

Room Capacities

The Glasshouse

- Banquet — 320
- Banquet Long — 352
- Cabaret — 224
- Cocktail — 700
- Theatre — 560

Room Capacities

The Glasshouse Deck

- Cocktail — 180

Built-in Audio Visual*

1 x LED Screen 4800mm
x 2750mm Full HD resolution

3 x Data Projectors with
3 x motorised screens: (3000mm x 1685mm)
Optoma - Brightness: 5000 Ansi Lumens
Full HD resolution
1920 x 1080px Ratio 16:9 wide screen

Built-in front of house and sub and side speakers
both in-room and on the deck

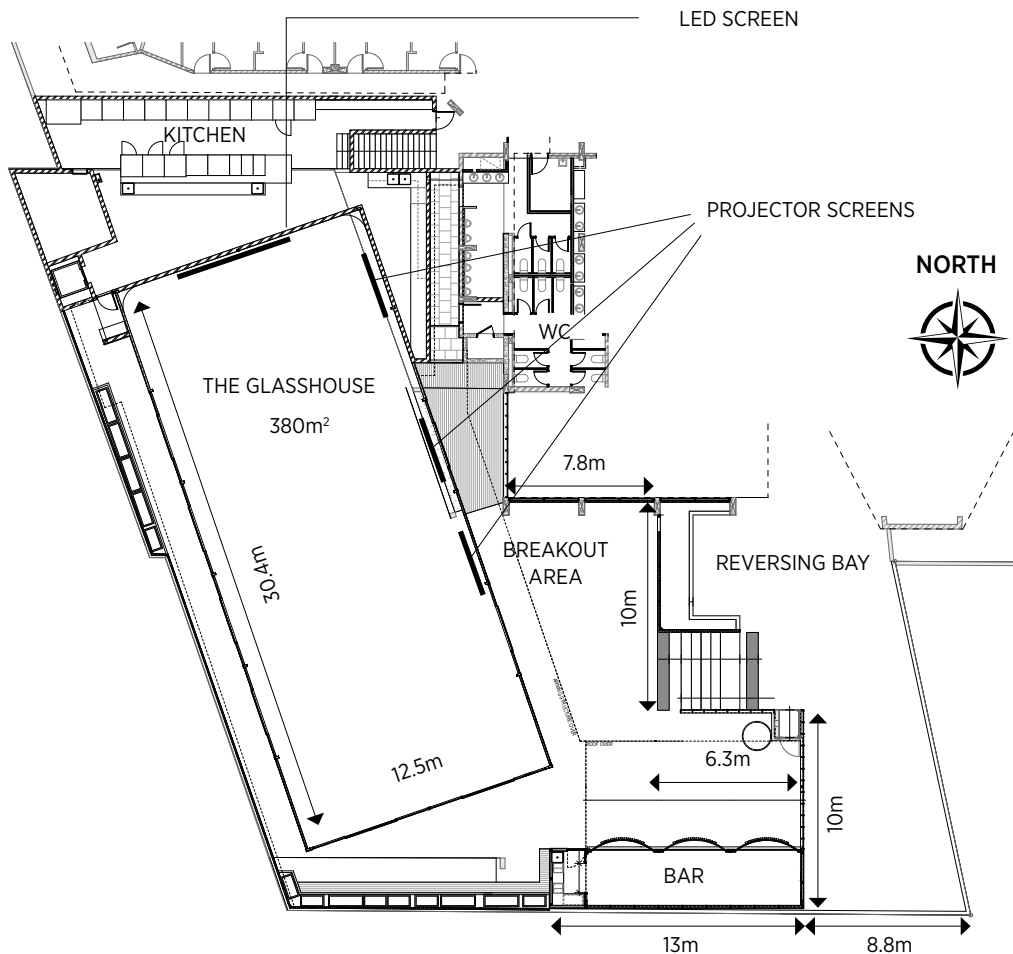
4 x recessed AV floor boxes around the room with
data, XLR, HDMI inputs

iPod connectivity

2 x wireless microphones

Staging and dance floor (scalable)

**Additional charges apply*

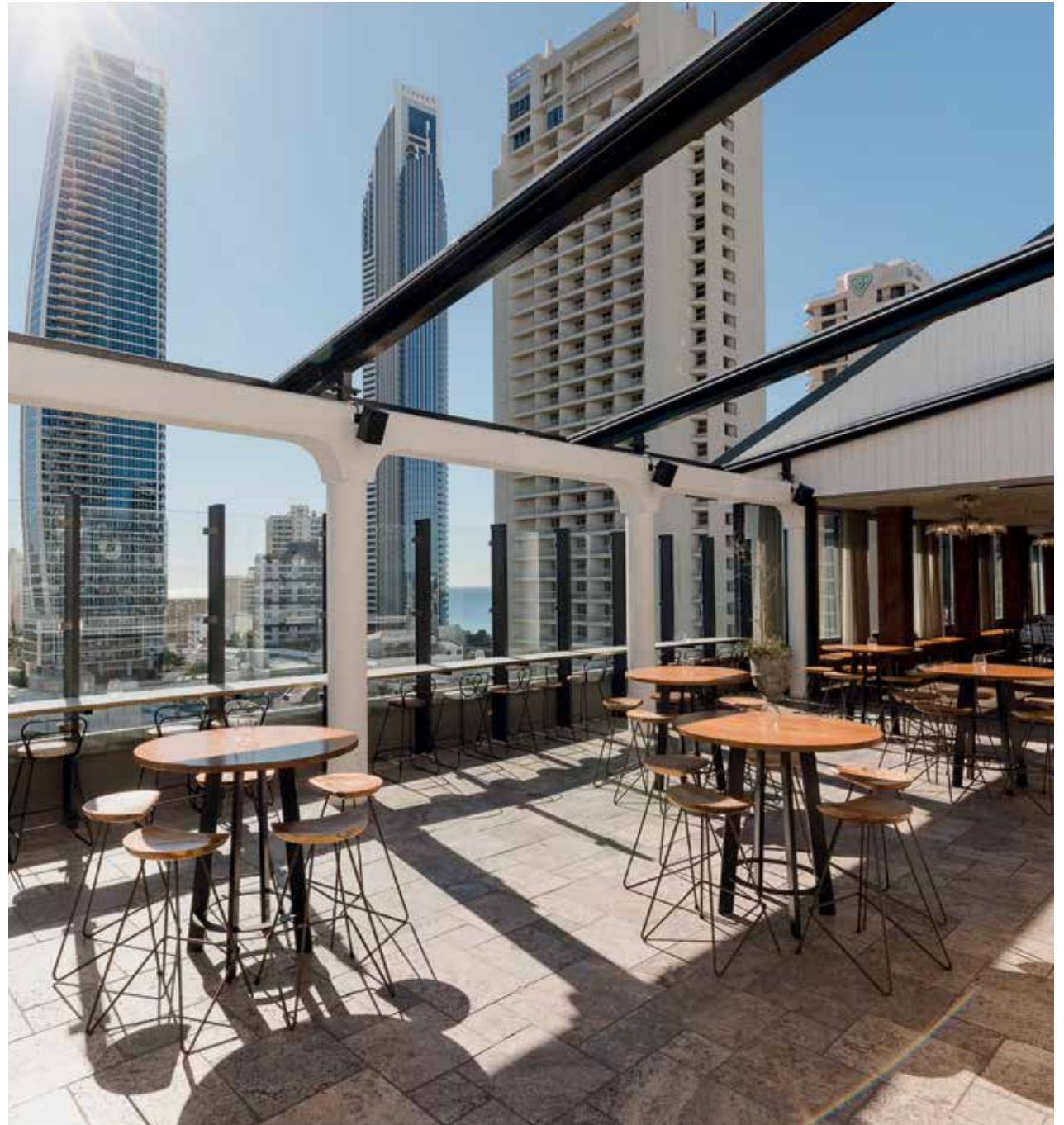


Introducing The Penthouse, The Island Gold Coast's exclusive top-floor venue.

OCEAN VIEW MOUNTAIN VIEW

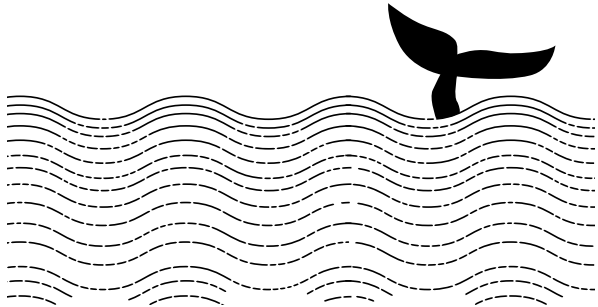
This beautiful, bright and airy top-floor space with two large rooms and an open-air terrace bar has captivating views of Surfers Paradise and the Gold Coast Hinterland.

It's the perfect setting for any function, from keynote presentations to cocktail parties.





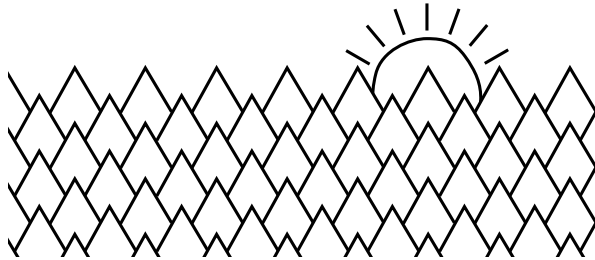
Say goodbye to bland hotel boardrooms and event spaces without windows.



Our Ocean View + Terrace room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

Be it small or extravagant, your event will have an air of distinction – a certain flair only the ocean can inspire.

Be it work or play, Mountain View provides a magical backdrop for any occasion.



With warm tones, elegant furnishings and luxurious simplicity, our stately Mountain View room is the Penthouse space suited to smaller gatherings.

The room's stunning hinterland views celebrate one of the more majestic perspectives of the Gold Coast's beautiful scenery. From here, your daytime event will be naturally bright. Come dusk, you are treated to the sun setting behind the mountains, making way for the evening's festivities.



THE PENTHOUSE LEVEL 12 FLOOR PLAN

MOUNTAIN VIEW

Room Capacities

- Banquet — 40
- Banquet Long — 24
- Boardroom — 18
- Cabaret — 28
- Cocktail — 80
- Theatre — 60
- U-shape — 32

Built-in Audio Visual*

- 2 x Wireless Microphones
- 1 x Data Projector:
Optoma - Brightness:
5000 Ansi Lumens
Full HD resolution
1920 x 1080px
Ratio 16:9 Wide Screen
- 1 x Screen size:
2.8m x 1.6m
- Sound System
- iPod Connectivity

**Additional charges apply*

OCEAN VIEW

Room Capacities

- Banquet — 120
- Banquet Long — 144
- Boardroom — 48
- Cabaret — 84
- Cocktail — 200
- Theatre — 210
- U-shape — 40

Built-in Audio Visual*

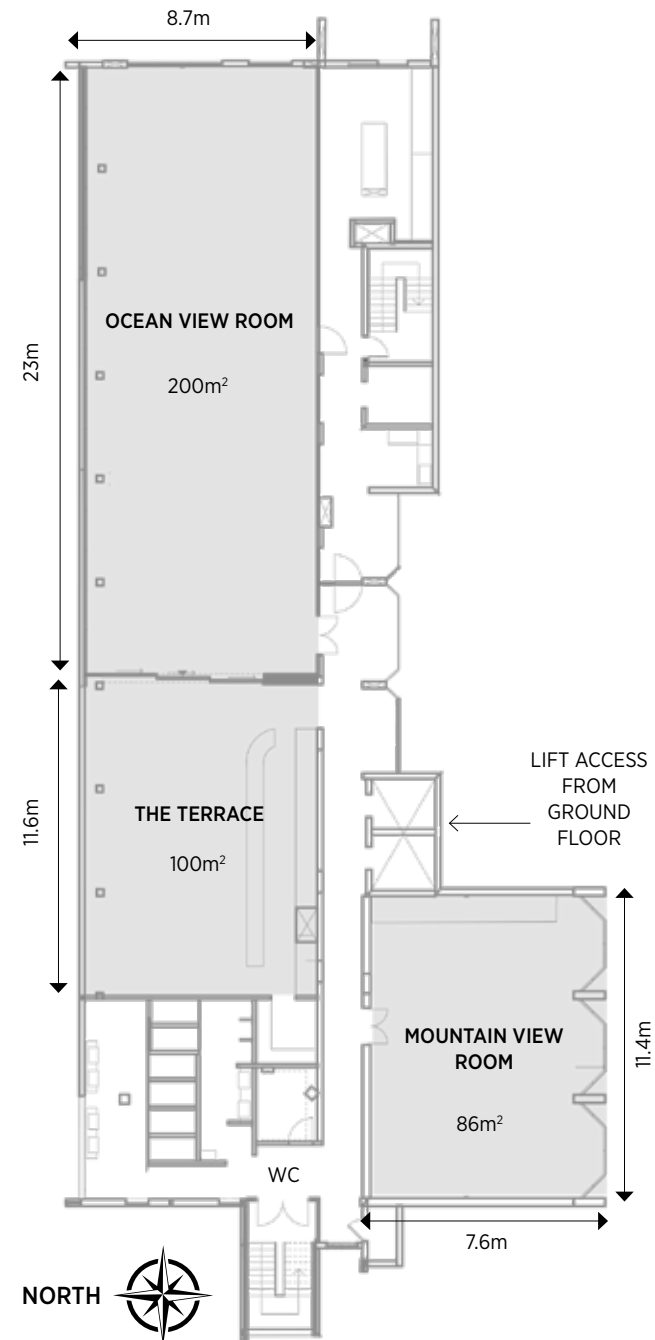
- 2 x Wireless Microphones
- 2 x Data Projectors:
Optoma - Brightness:
5000 Ansi Lumens
Full HD resolution
1920 x 1080px
Ratio 16:9 Wide Screen
- 2 x Screen size:
2.8m x 1.6m
- Sound System
- iPod Connectivity

**Additional charges apply*

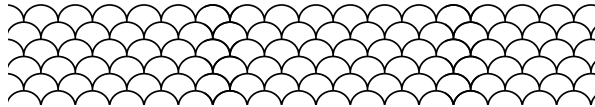
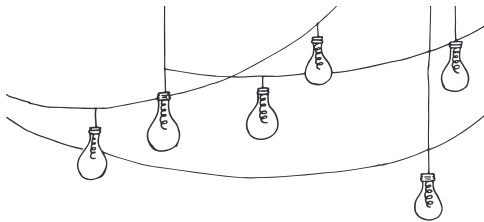
THE TERRACE

Room Capacities

- Banquet Long — 32
- Cocktail — 70
- Fully stocked bar
- Retractable roof
- Comes with Ocean View room



There's nothing like a rooftop venue and a smooth cocktail to really unwind.



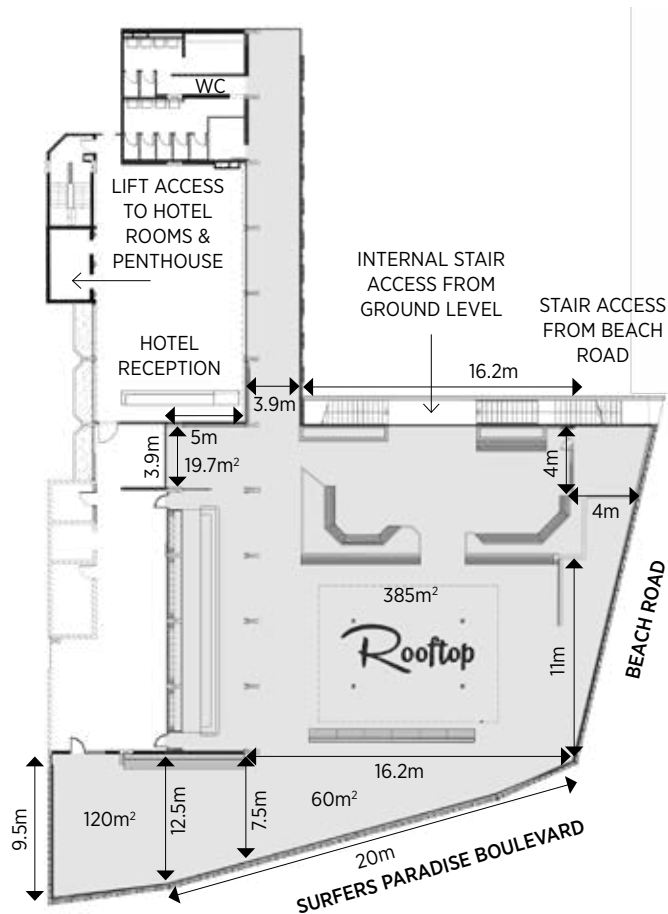
Rooftop

The Island Rooftop has established itself as the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivaled atmosphere for a truly unique local experience.

This space is ideal for small gatherings up to gala celebrations catering for hundreds. This spectacular setting requires effortless styling.



FIRST FLOOR & ROOFTOP FLOOR PLAN

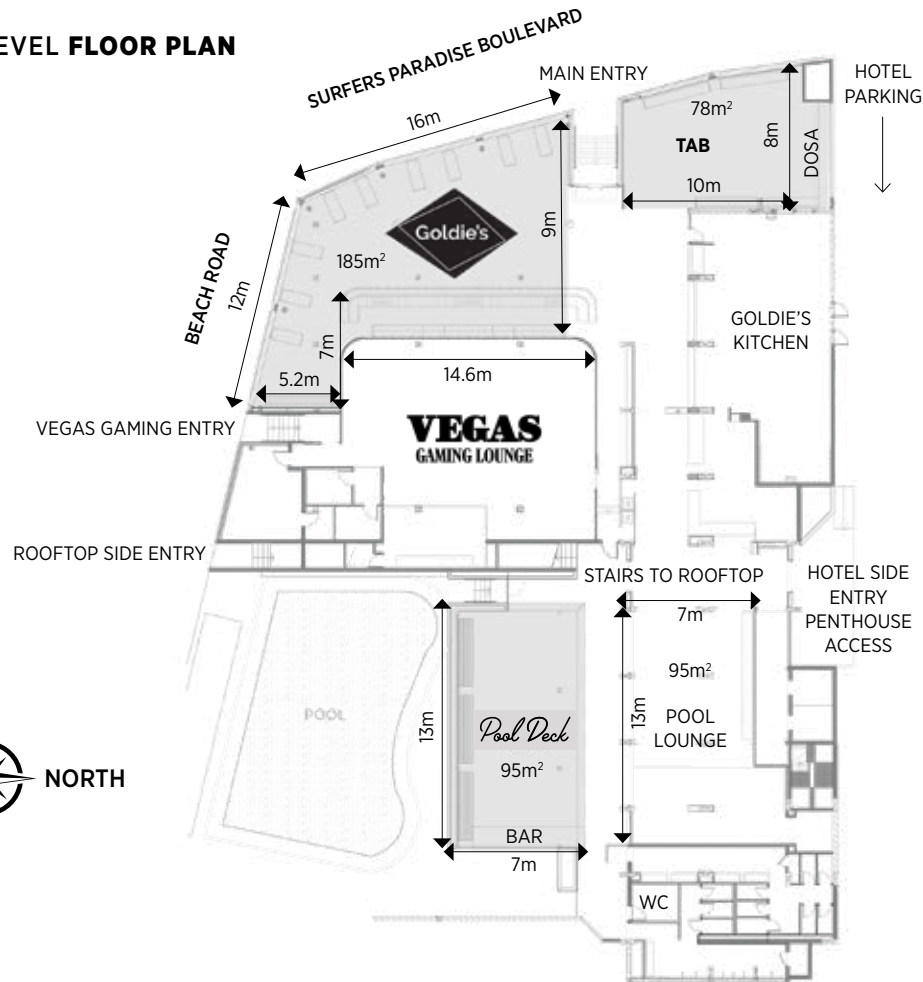


THE ROOFTOP

Room Capacities

Cocktail – 700

GROUND LEVEL FLOOR PLAN



GOLDIE'S

Room Capacities

Cocktail – 350

Built-in Audio Visual

Background music supplied

POOL DECK

Room Capacities

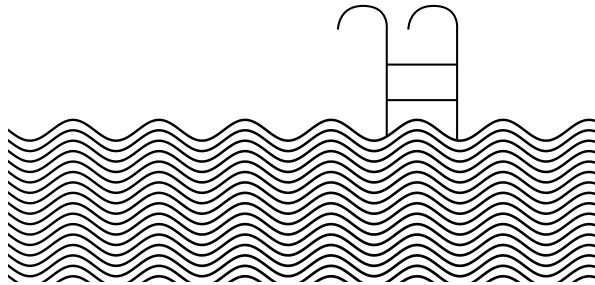
Pool Deck: Cocktail – 60

Pool Lounge: Cocktail – 40

Pool Deck + Lounge:

Cocktail – 120

Who doesn't like a sun-basked
 poolside party?



Pool Deck

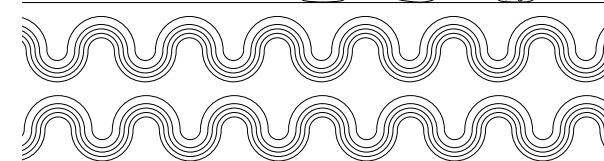
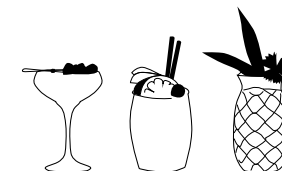
The Island Pool Deck, located next to Goldie's restaurant on the ground level of the hotel, is a prime position for any chilled social gathering. The casual patio feel with picturesque gardens will have you feeling all nostalgic.

Select from our delectable menus and welcome your guests with a cocktail from our inspiring range. Your event will be a memorable, energised occasion, hosted with minimal effort.





Late nights are for smooth grooves and sensational cocktails

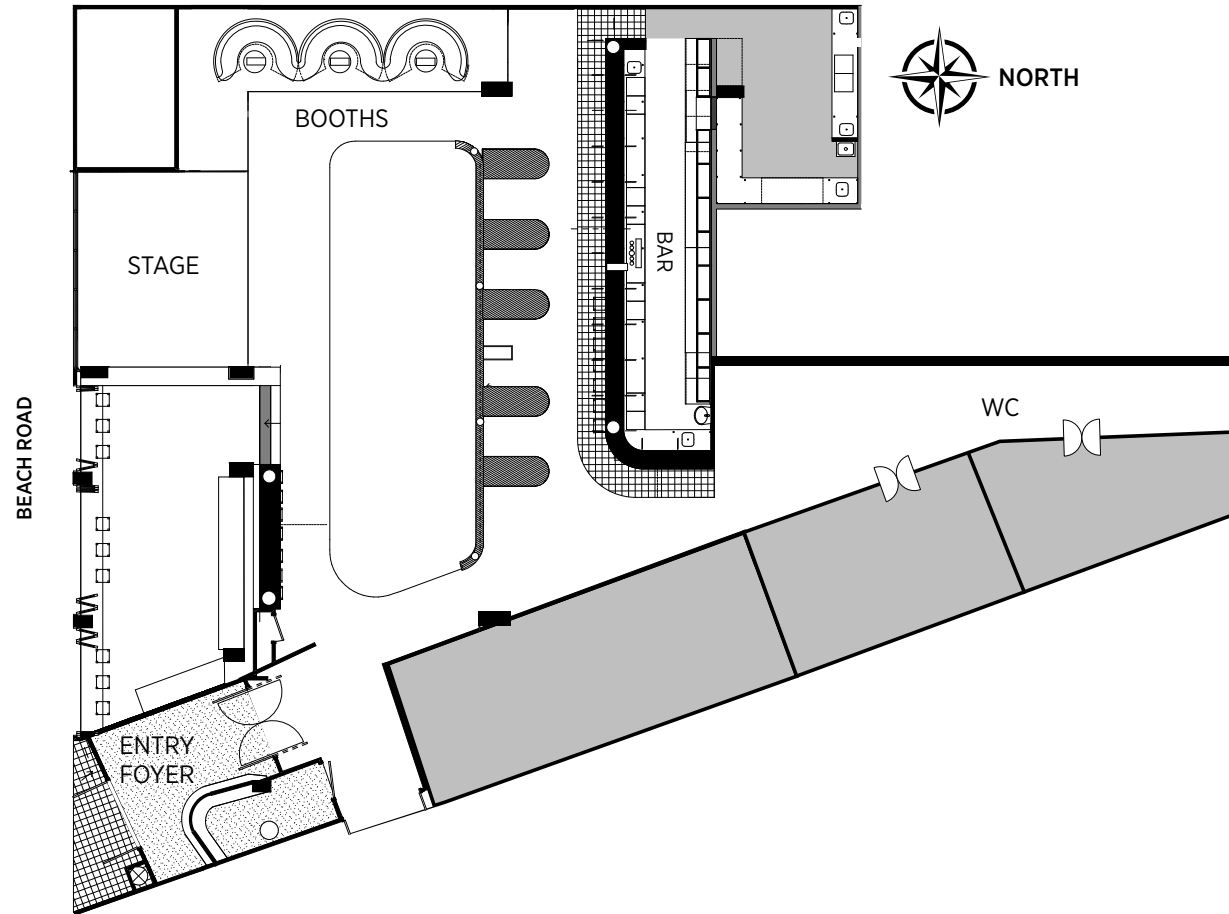


Duke's
PARLOUR

If you're looking for a late night venue with live music and impeccable signature cocktails, Duke's Parlour is the perfect choice. This ground floor boutique bar's entry is on Beach Road and is available for exclusive use for larger groups. Gather among comfy couches and California-cool furnishings as you choose from the share-style menu, platters and grazing packages.

You can really be yourself, relax and indulge in this generous and exciting space.

DUKE'S PARLOUR FLOOR PLAN



Room Capacities

Cocktail – 350



We offer special packages for you and your guests to stay in one of our 98 meticulously renovated rooms.

Room types:

Classic and Superior Twin

2x queen beds – 27m²

Deluxe King

1x king bed – 27m²

King Suite

1x king bed, kitchenette – 45m²

Twin Suite

1x king bed, 1x queen bed, kitchenette – 45m²

Discounted rates for function guests are available.

Please ask your event co-ordinator for a special access code to unlock discounted rates.



BREAKFAST MENUS

**ON THE GO****\$25 per person**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Selection of assorted mini Danishes and croissants (v)

Granola pots with blueberry yoghurt and orange compote (gf/v)

Açaí bowls with toasted coconut and fresh berries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of mini muffins with butter and condiments (dfo/veo/v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CONTINENTAL BREAKFAST**\$29 per person**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Urban Valley mushroom bruschetta, Persian feta, semi dried tomatoes (dfo/gfo/v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Bacon and egg English muffin, spiced tomato relish, rocket (df/gfo)

Potato rosti, sour cream, pancetta, watercress (gf/vo)

Lamb and harissa sausage roll, spiced tomato relish

PLATED BREAKFAST**\$39 per person**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Granola pots with blueberry yoghurt and orange compote (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Assorted mini Danishes and croissants (v)

With your choice of one of the following options, or two options served alternate drop for +\$10 per person

Eggs benedict — double smoked leg ham, poached eggs, hollandaise sauce, baby spinach, English muffins (dfo/gfo)

Eggs Florentine — Urban Valley Mushrooms, baby spinach, poached eggs, hollandaise sauce, English muffins (dfo/gfo/v)

Smashed avocado — toasted rye bread, crumbled feta, pepitas, char grilled peppers, Egyptian dukkah (dfo/gfo/v)

Bacon and eggs — smoked bacon, scrambled eggs, sourdough toast, blistered tomatoes, chilli tomato relish (df/gfo)

Smoked salmon and cream cheese frittata, rocket pesto, petite leaves (gf)



DAY DELEGATE

**HALF DAY DELEGATE PACKAGE****\$49 per person***(minimum 20 delegates)*

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

CATERING INCLUSIONS

Arrival tea and coffee station

Morning tea — choice of one item from the 'Break Menu' options

FULL DAY DELEGATE PACKAGE**\$79 per person***(minimum 20 delegates)*

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

CATERING INCLUSIONS

Arrival tea and coffee station

Morning tea — choice of one item from 'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch' selections

Afternoon tea — house baked chocolate chip cookies with salted caramel (v)

MORNING AND
AFTERNOON BREAK
MENU OPTIONS**One selection \$11 per person****Two selections \$17 per person**

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Selection of mini muffins with butter and condiments (v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Lamb and harissa sausage roll, spiced tomato relish

Butternut pumpkin bruschetta, goats curd, pepitas, shiso (gfo)

Caramel slice, whipped cream, toasted hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies with salted caramel (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CHEF'S TABLE LUNCH SELECTION

(minimum 20 delegates)



SANDWICH LUNCH

\$32 per person

Your choice of two sandwich options and one salad option

GRAZING TABLE

\$36 per person

Selection of sliced meats including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudite vegetables, beetroot hummus, pumpkin pesto, baby gem lettuce, cherry tomatoes

Your choice of two salad options

WORKER'S LUNCH

\$36 per person

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

Sandwiches and wraps

Gluten free options available

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, sourdough

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread

Grilled zucchini, rocket, pinenut pesto, semi dried tomato, feta, tortilla wrap (veo/v)

Salad selection

Panzanella — heirloom tomatoes, basil, sourdough croutons, red onions, cucumber, apple balsamic dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

Pearl couscous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pine nuts (v)

Kale, chickpeas, freekeh, cranberries, toasted walnuts, mint, yoghurt dressing (dfo/v)

Hot selection

Roasted free range roasted chicken, seeded mustard sauce (df/gf)

Slow cooked beef brisket, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)

Traditional beef lasagne

Vegetarian moussaka, smoked mozzarella, fried parsley (v)

South East Asian Kaeng Pa vegetable jungle curry (df/gf/ve/v)

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

Platters

Add a platter for \$150 each, serves 10

Sliced cured meat — free range smoked ham, salami, mortadella, pastrami with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese, blue cheese with fruits and lavosh (gfo)

Vegetable antipasti — grilled eggplant, marinated zucchini, stuffed bell peppers with a selection of crudités and hummus dip (dfo/gf/v)

COCKTAIL MENU

CLASSIC CANAPÉS

Minimum 30 guests



Cold canapés

\$5 per piece

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck tart, cranberries, roasted pecan

Seared yellowfin tuna, wasabi mayo, shoyu sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, herb mayonnaise, sourdough crumb (gfo)

Hot smoked salmon rillette, crème fraîche, chives, blini

Hot canapés

\$5 per piece

Confit duck spring roll, sweet chilli dipping sauce (df)

Lamb and harissa sausage roll, spiced tomato relish

Sweet potato and cashew empanadas, avocado, chilli (v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Semi dried tomato, basil and mozzarella arancini, confit garlic mayo (gf/v)

Mini beef wellington tarts, roasted onions, salsa verde

Goats cheese, caramelised onion and roasted pepper tart (v)



COCKTAIL MENU

LUXE CANAPÉS

Minimum 30 guests



Cold canapés \$6 per piece

Pacific oyster, mignonette pearls
(df/gf)

Cured salmon tartare, avocado, bronze
fennel (df/gf)

Poached Mooloolaba prawn, pink
pepper, citrus mayo (df/gf)

Seared beef, guindilla, chimichurri

Manchego, prosciutto, fig, basil (gf)

Hot canapés \$6 per piece

Seared lamb kofta, mint yoghurt
sauce (gf)

Handmade falafel, macadamia feta,
pomegranate, mint (df/gf/ve/v)

XO glazed pork belly, pickled
cucumber, fried shallots (df)

Braised beef cheek croquette, confit
garlic mayo, shiso (df/gf)

Tasmanian salmon and herb croquette,
yuzu mayo, dill (gf)

Peri peri chicken skewer, pickled
cucumber, yoghurt dressing (dfo/gf)

Substantial canapés \$12 per piece

Cheeseburger slider — 100%
Queensland grain fed Wagyu beef,
house made burger sauce, onion,
American cheese and pickle on a
brioche bun (gfo)

Sticky glazed pork belly, Asian slaw,
coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked
soy mayo, toasted sesame

Prawn cocktail, baby gem lettuce,
lemon, house made thousand island
dressing (df/gf)

Grilled lamb cutlet with chimichurri
(df/gf)

Bangers and mash — local chipolata
sausage, truffle mash, charred onions,
pepper gravy (gf)

Dessert canapés \$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. Gluten free on request – bread and tart items incur a surcharge of \$1pp. Menu items subject to change according to seasonality and availability.

PLATED MENU*Minimum 30 guests***Entrée & main \$85 per person****Main & dessert \$79 per person****Entrée, main & dessert \$95 per person**

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt

ENTRÉES – COLD PLATED

Smoked duck breast, heirloom beetroots, beetroot mascarpone, hazelnut praline, shiso (df/gf)

Edible garden – globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Citrus cured salmon, burnt grapefruit, crème fraîche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Lamb loin, goats curd, chickpea, smoked eggplant, pomegranate, toasted almonds (gf)

ENTRÉES – WARM PLATED

Butter poached lobster tail, saffron risotto, bisque, lemon oil, watercress (gf)

Slow cooked beef cheek, cauliflower purée, pancetta crumb, Bourguignon sauce (gf)

Free range pork belly, honey roasted parsnip, apple cider jus (gf)

Swimmer crab spaghettini, chilli, garlic, shallots, gremolata, lemon (df)

Urban Valley mushroom risotto, Grana Padano, sage, truffle oil (gf/veo/v)

Goats cheese souffle, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

MAINS

Eye fillet, tarragon mash, asparagus, port wine jus (gfo)

Slow cooked S.Kidman Beef short rib, celeriac purée, king brown mushroom, port wine jus (gf)

Chicken breast, blackened carrots, carrot purée, thyme jus gras, cavolo nero (gf)

Barramundi, black mussels, asparagus, sauce vierge, chervil (gf)

Seared lamb rump, herb polenta, heirloom carrots, Pommery mustard jus (gf)

Roasted chicken breast, spinach and herb mash, broccolini, green peppercorn sauce

DESSERTS

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Passion fruit tart, blackberries, sorghum (v)

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains (df/gf)

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint (v)

SIDES*\$4 per person, per side*

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)

LUXE PLATED MENU*For 30-60 guests*

Entrée & main \$109 per person
Main & dessert \$105 per person
Entrée, main & dessert \$119 per person

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt

ENTRÉES - COLD PLATED

Davidson plum cured hiramasa kingfish, avocado purée, spring onion oil (df/gf)

Fremantle octopus carpaccio, charred orange, fennel, chives, radish, salmon pearls (df/gf)

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress (df)

Beef tartare, pink pepper mayo, lavosh, yolk, chives (df/gfo)

Swimmer crab rillette, avocado, squid ink, finger lime caviar dressing (gfo)

Handmade burrata, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

ENTRÉES - WARM PLATED

Scallop and bug raviolo, braised fennel, bisque, chervil, caviar

Oven roasted spatchcock, sweet corn, pancetta, shiso, jus gras (gf)

S.Kidman premium Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Hervey Bay scallop, charred corn salsa, chorizo, chive oil (gf)

MAINS

King River Wagyu, caramelised onion purée, baby heirloom vegetables, pinot jus

Coral trout, pickled radish, butter bean purée, asparagus, edamame, jus gras

Margra lamb, burnt cauliflower, hazelnut, zucchini flower, Pommery mustard

Seared venison striploin, Pommes Anna, asparagus, pinot jus

Tasmanian scallops, lobster, mussels, smoked barramundi, bouillabaisse sauce, smoked kipfler potato, petite herbs, lemon oil (gf)

DESSERTS

Dark chocolate delice, biscuit crumble, sour berries, pistachio, sorbet

Macerated berries, crème fraîche, meringue, honeycomb, lemon balm (gf)

Woombye triple cream truffle brie, fig, lavosh, honeycomb (gfo)

SIDES

\$4 per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potato, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)



SHARE MENU*Minimum 50 guests*

Entrée & main \$85 per person —
choice of two entrées, two mains and
two sides

Main & dessert \$79 per person —
choice of two mains, two sides and
two desserts

Entrée, main & dessert \$99 per person
— choice of two entrées, two mains,
two sides and two desserts

*All selections include artisan bread
rolls with butter and smoked salt*

ENTRÉES

Citrus cured salmon, burnt grapefruit,
crème fraîche, avocado, heirloom
tomato, salmon pearls, bronze fennel
(gf)

Edible garden — globe artichoke
purée, pickled baby carrots, radish,
olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns,
compressed apple, fennel, radish,
finger lime dressing (df/gf)

Chicken and leek terrine, sourdough
crumb, truffle oil, tarragon
mayonnaise (gfo)

Prosciutto, figs, prune gel, picos,
sorrel (df)

Pacific oysters, Davidson plum pearls
and salmon caviar (df/gf)

MAINS

Rosemary and garlic slow cooked
lamb shoulder, seeded mustard jus
(df/gf)

Harissa roasted chicken, mint yoghurt
dressing (gf)

Baked Queensland barramundi,
saffron beurre blanc, herb oil (gf)

Sage and garlic pork collar, apple and
cider compote, pan jus (gf)

18hr cooked Wagyu brisket, pico de
gallo, fresh herb salad (gf)

Middle Eastern roasted cauliflower,
macadamia, pomegranate and mint
salsa (df/gf/ve/v)

SIDES

Roasted heirloom carrots with goats
cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes,
smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish,
heirloom cherry tomatoes, lemon
dressing (gf/ve/v)

Roasted butternut pumpkin, harissa
dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle
Eastern spices, tahini yoghurt
dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus
vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts,
chives (gf/v)

DESSERTS

Served alternate drop

Chocolate ooze cake, toasted
hazelnuts, salted caramel, vanilla bean
ice cream (v)

Passion fruit tart, blackberries,
sorghum

Coconut panna cotta, mango
compote, toasted coconut shards,
puffed grains

Adelaide Hills triple cream brie,
pickled figs, peach and muscatel
chutney, lavosh (gfo)

Blueberry and mascarpone
cheesecake, blueberry compote,
mandarin, mint



BOARDS AND STATIONS

Minimum 100 guests



Cheese and charcuterie

\$25 per person

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

Cheese and chocolate cart

\$26 per person

A selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinarily tasty treat.

Chilled seafood bar

\$50 per person

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

Dumplings

\$21 per person

Assorted dumplings, siu mei and BBQ pork buns with a selection of dipping sauces and condiments

Oyster bar

\$22 per person

Natural Sydney Rock oysters and pacific oysters with a selection of dressings and accompaniments

Paella station

\$21 per person

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)

Yiros

Maximum 100 guests

\$2,600

Spit roasted chicken served with warm pita bread, sides of chopped Roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

Boards

\$150 each, serves 10

Cheese

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

Charcuterie

Selection of cured meat with breads, crackers, pickled vegetables and chutneys



BEVERAGE PACKAGES

PEARL SELECTION

2 hours \$38 per person

3 hours \$45 per person

4 hours \$51 per person

5 hours \$57 per person

6 hours \$63 per person

Sparkling

Prince de Richemont Blanc de Blanc
Brut (France)

White Wine

Pasqua Pinot Grigio (Veneto, Italy)

Red Wine

First Creek Harvest Cabernet
Sauvignon (Hunter Valley, NSW)

Tap Beer

Valley Hops Diehards Dummy Half
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

Other

Soft drinks & juices

RUBY SELECTION

2 hours \$47 per person

3 hours \$55 per person

4 hours \$62 per person

5 hours \$68 per person

6 hours \$74 per person

*Please select two white
and two red wines*

Sparkling

Mumm Marlborough Brut Prestige
(Marlborough, NZ)

White Wine

Babich Black Sauvignon Blanc
(Marlborough, NZ)

Nativo Terre di Chieti Cantina Tollo
Pinot Grigio (Abruzzo, Italy)

Bullant Chardonnay (Langhorne
Creek, SA)

Rosé

Turkey Flat Rosé (Barossa Valley, SA)

Red Wine

Maxwell Silver Hammer Shiraz
(McLaren Vale, SA)

Ross Hill Harry Pinot Noir
(Orange, NSW)

Turkey Flat Butchers Block GSM
(Barossa Valley, SA)

Irvine Merlot (Eden Valley, SA)

Penley Estate Argus Shiraz Cabernet
Merlot (Coonawarra, SA)

Tap Beer

Valley Hops Diehards Dummy Half
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

Other

Soft drinks & juices

ADD ONS

COCKTAIL ON ARRIVAL

\$15 per person

ALCOHOLIC GINGER BEER

\$5 per person

FIRST POUR SPIRITS & GINGER BEER

\$10 per person, per hour

NON-ALCOHOLIC SELECTION

2 hours \$19 per person

3 Hours \$23 per person

4 Hours \$28 per person

Includes soft drinks, juices,
tea and coffee

MOCKTAILS

\$10 per person

BEVERAGE PACKAGES

DIAMOND SELECTION

2 hours \$80 per person

3 hours \$105 per person

4 hours \$125 per person

5 hours \$145 per person

6 hours \$165 per person

*Please select one white
and one red wine*

Champagne

GH Mumm Grand Cordon NV (France)

White Wine

Inama Vin Soave Classico
(Veneto, Italy)

Singlefile Denmark Family Reserve
Chardonnay (Denmark, WA)

Sa Raja Vermentino di Gallura Kintari
DOCG (Sardinia, Italy)

Rosé

Maison Saint AIX Rosé
(Provence, France)

Red Wine

Seville Estate Pinot Noir
(Yarra Valley, VIC)

Penny's Hill Skeleton Key Shiraz
(McLaren Vale, SA)

Turkey Flat Grenache
(Barossa Valley, SA)

First Pour Spirits

Select Cocktails

Tap Beer

Valley Hops Diehards Dummy Half
Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

James Squire Ginger Beer

Byron Bay Lager

Bottled Beer & Cider

James Boag's Premium Light

The Hills Apple Cider

Other

Soft drinks & juices



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