



# **FOOD SELECTION**

Please choose from the following platters, boards and canapés which are included in your minimum spend.

All selections, including canapés are served share-style to your table, so guests can enjoy at their leisure.

# **PLATTERS + BOARDS**

Minimum 5 guests

#### Charcuterie board

\$20 per person

Jamon serrano, prosciutto cotto, salami with guindillas, cornichons, lavosh, grilled ciabatta

#### Cheese board

\$20 per person

Adelaide Hills triple cream brie, vintage cheddar, goats curd, gorgonzola dolce, pickled figs, chutney, lavosh, dried fruits

# Hot share platter

\$20 per person

Peking duck spring rolls, lamb kofta, arancini, chicken empanadas, fried calamari, aioli, sweet chilli sauce, tzatziki

# Hot vegetarian share platter

\$20 per person

Housemade arancini, cauliflower karaage, sweet potato and cashew empanadas, ricotta and spinach filos, spring rolls, sweet chilli sauce, truffle aioli, kimchi mayo

#### Chef's selection pizzas

\$90 per platter

For 5-6 people



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# **CANAPÉ SELECTION 1**

#### Minimum 30 guests

\$20 per person

Garlic pizza bread, with trio house made dips

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

Chef selection arancini (gf/v)

Lamb and harissa sausage roll, spiced tomato relish

# **CANAPÉ SELECTION 2**

# Minimum 30 guests

\$35 per person

Garlic pizza bread, with trio house made dips

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

Chef selection arancini (gf/v)

Lamb and harissa sausage roll, spiced tomato relish

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

Chef's selection wood fired oven pizzas



(df) dairy free, (dfo) dairy free option, (gf) gluten free, (gfo) gluten free option, (ve) vegan, (veo) vegan option, (v) vegetarian

# PRE-SET PACKAGE

We've created this tasty package, to take care of everything for you meaning you can focus on relaxing and enjoying yourself!

# LET THE GOOD TIMES ROLL

Arrival cocktails and a 3 hour pearl drinks package, served with a substantial selection of canapés.

# Minimum 20 guests

\$82 per person Arrival cocktail carafes

3hr pearl beverage package

Garlic pizza bread, with trio house made dips

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

Chef selection arancini (gf/v)

Lamb and harissa sausage roll, spiced tomato relish

Add first pour spirits for \$10 per person, per hour

Add Chef selection wood fired oven pizza for \$10 per person



(df) dairy free, (dfo) dairy free option, (gf) gluten free, (gfo) gluten free option, (ve) vegan, (veo) vegan option, (v) vegetarian

# **DRINKS SELECTION**

# PEARL PACKAGE

2 hours \$38 per person 3 hours \$45 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 & Cider**

Valley Hops Diehards Original Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith's Apple Cider

#### **Bottled Beer**

James Boag's Premium Light

#### Other

Soft Drinks & Juices

Add — Alcoholic ginger beer and first pour spirits, \$10 per person, per hour

# DIAMOND PACKAGE

2 hours \$80 per person 3 hours \$105 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 & Cider

Valley Hops Diehards Original Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith's Apple Cider

#### **Bottled Beer**

James Boag's Premium Light

#### Other

Soft Drinks & Juices

**Add** — Alcoholic ginger beer \$5 per person, per hour

# Cocktail on arrival

\$15 per person

# Non-alcoholic selection

2 hours \$19 per person 3 hours \$23 per person

Includes soft drinks, juices, tea and coffee

# Mocktails

\$10 per person







A splash of tequila,

a dash of mezcal and lashings of street-style eats



Rooftop

# ABOVE SUNDAYS

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