

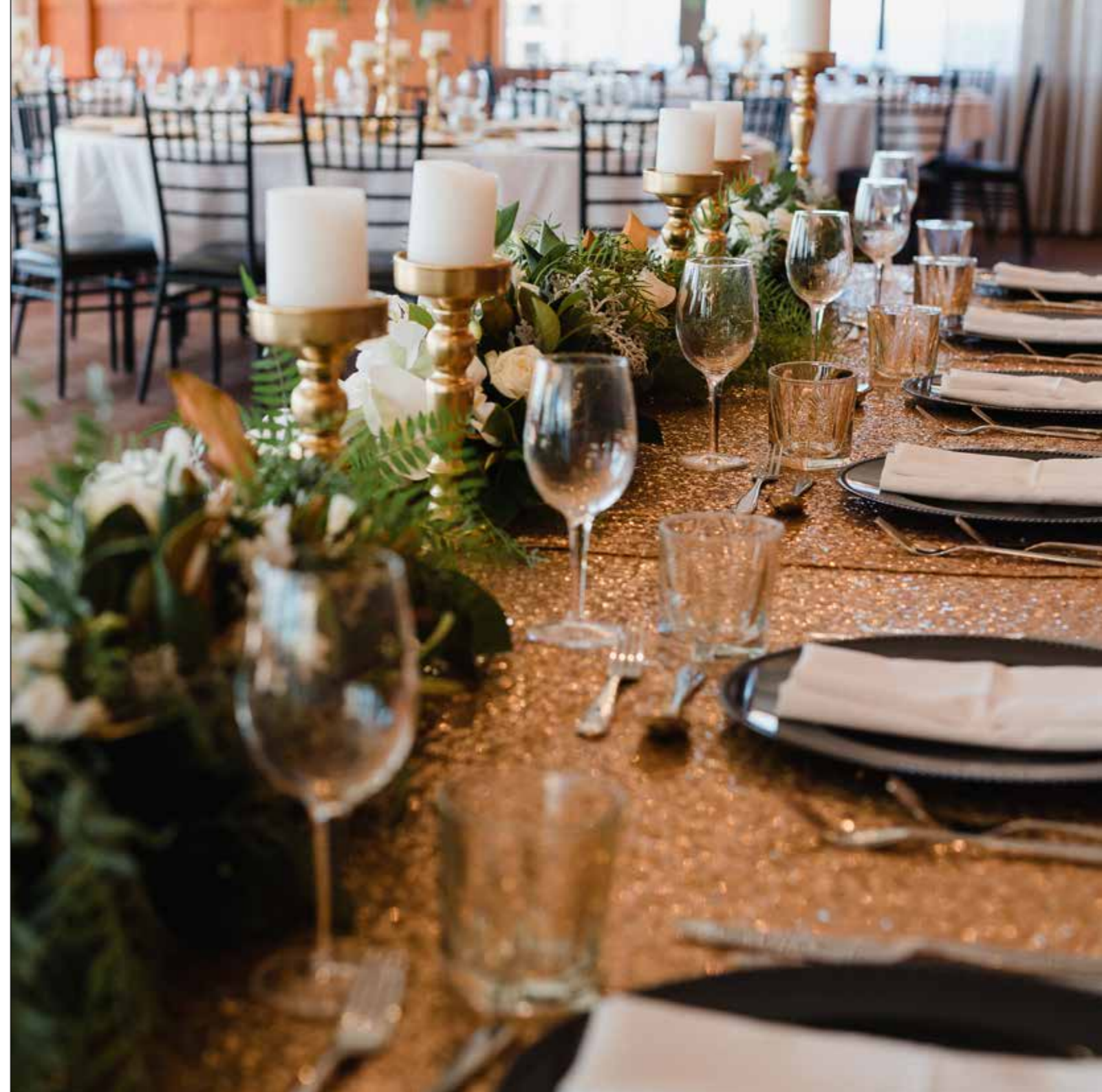


**THE
ISLAND**
WEDDINGS

Congratulations on your engagement

Create unforgettable memories to last a lifetime in your own unique style. The Island is the essence of luxury, offering the ultimate wedding experience for glamorous ceremonies, magical receptions and limitless photo opportunities.

The perfect venue for your perfect day!



Welcome to The Island... Where your dreams come true!

The Island is unique, opulent and unforgettable, the perfect setting to evoke inspiration, beauty and sophistication. The ideal venue to celebrate your dreams, your day, your love.

Our Level 12 Penthouse recently opened, which is the perfect setting for your Wedding celebration. When guests enter the Level 12 Penthouse, they will immediately be impressed by the expansive ocean and hinterland views, open-air terrace bar and designer decor. These beautiful features create stunning backdrops for an unforgettable photo album.

Whether you aspire to grand opulence or something a little more intimate, The Island has two exclusively designed reception locations to choose from to ensure your special day reflects your individual taste. Our experienced Wedding Executive will work with you to achieve the day of your dreams. From sourcing suppliers, planning timelines and discussing styling, we will be there every step of the way to ensure your wedding day runs smoothly and stress free.

Our professional operational team assures excellence in every detail with mouth-watering catering, premium beverages and exceptional service. We will help you create your perfect day!





Level 12 Penthouse

The Level 12 Penthouse features two breathtaking rooms across the entire top level of the Island. The Ocean View room offers uninterrupted north-facing views of the Surfers Paradise coastline and access to the adjoining open-air terrace with a retractable roof. The 'Mountain View Room' is suited to more intimate occasions and features majestic views of the Gold Coast Hinterland.

OCEAN ROOM CAPACITY

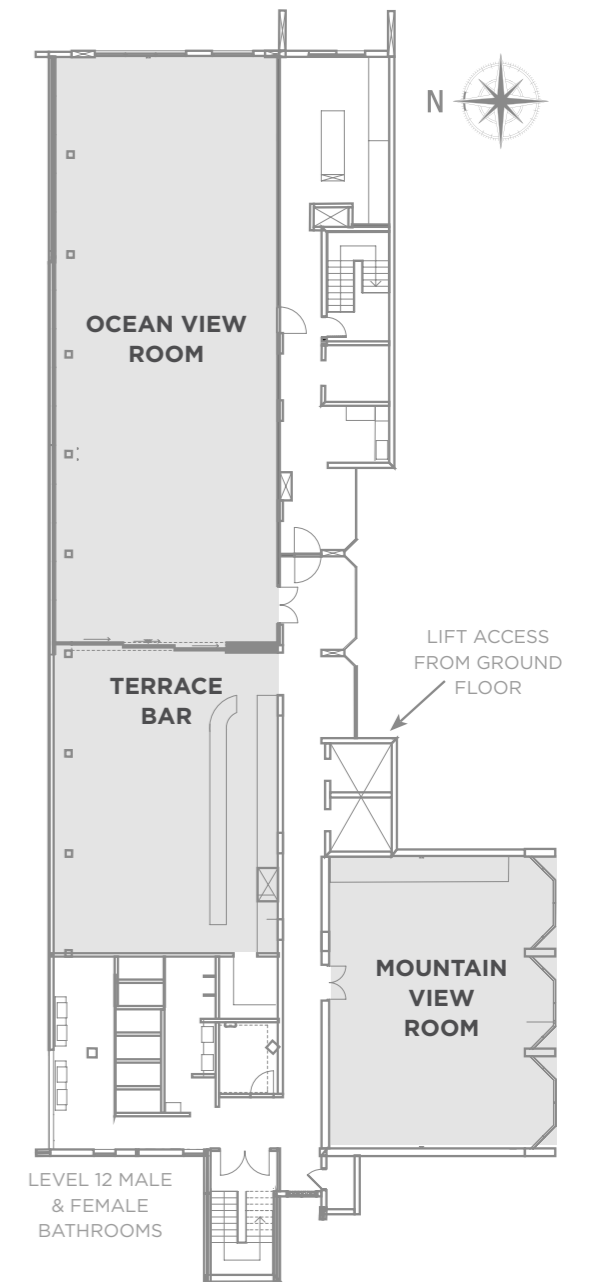
Banquet 168 guests
Cocktail 350 guests

Floor to ceiling windows
Tiffany chairs
Private open-air penthouse terrace bar
Built in audio visual
Opulent lounge furniture
Exclusive lift access from ground floor
Full day access

MOUNTAIN VIEW ROOM CAPACITY

Banquet 50 guests
Cocktail 80 guests

If considering a band, photo booth or different layout the capacity may change. Please ask your Wedding Executive for more information. Private bathrooms, plus disabled access included.





Penthouse Terrace



Food and Beverage Packages...

LET'S DANCE COCKTAIL SOIRÉE

\$120pp

Substantial canapé menu - 3 x cold canapés, 5 x hot canapés and 2 x substantial canapés.

Your wedding cake cut to finger slices and served on platters to guests

5 Hour Pearl Beverage Package

Includes a selection of fine tea and fresh brewed coffee offered with cake

PEARL PACKAGE

Included in Reception Packages

Charles Ranville Cremant de Bourgogne [France]

Babich Classic Sauvignon Blanc [Marlborough, NZ]

Hartog's Plate Cabernet Merlot [Margaret River, WA]

Cascade Light

Stone & Wood Pacific Ale

Great Northern Super Crisp (Mid-strength)

Stella Artois

Goose Midway

Soft Drinks & Juices

OUR GIFT TO YOU

\$250 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.

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 tablecloths and napkins

Tables set with cocktail cutlery, crockery and glassware

Choice of centerpieces
[scattered motives for cocktail receptions]

Scattered couches and coffee tables for cocktail receptions

Dressed cake and gifts table

Bar and wait staff

Lectern and roving microphone

iPod connectivity for background music

Welcome and directional signage

Stunning photo opportunities

*Prices are based on minimum 50 guests, lesser numbers may incur different prices. Prices are valid for 2018. Minimum food and beverage spends apply. Please contact your Wedding Executive for a quote.



Cocktail Soirée...

**Let's Dance Cocktail Soirée includes 3 x cold canapés
5 x hot canapés and 2 x substantial.**

COLD CANAPÉS

Sous vide duck breast, crispy wild rice finished with a hoisin glazed sauce ○

Rare mustard beef, horseradish cream, dried cherry tomato on fresh baguette

Smoked salmon on a cucumber disk finished with lemon crème fraîche ●

Shucked oysters, with fresh caviar ●○

Bruschetta, heirloom tomatoes & opal basil 🌿

HOT CANAPÉS

Pumpkin & parmesan arancini with garlic aioli ●🌿

Wild mushroom arancini with black garlic mayo ●🌿

Japanese rice coated chicken skewers, pickled cucumber & wasabi mayonnaise ●○

Pork sausage rolls with tomato relish

Roast duck spring rolls with char siu sauce

Portuguese style tart with chorizo, spinach & mint garlic yoghurt 🌿+

Salmon fish cakes with a citrus aioli ●

Red wine & mustard beef sausage roll

Prawn twisters

SUBSTANTIAL CANAPÉS

Mini cheese burger - beef, cheese, pickle, tomato sauce on a brioche bun

Orecchiette garlic passata, crispy pancetta finished with Grana Padano 🌿+

Tempura fish bites, fries & thousand island sauce

Texas pulled pork slider with red cheddar & banana ketchup

Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander ●○🌿*+

Open grill focaccia, pineapple, chicken, avocado & swiss cheese

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

● Gluten Free
○ Dairy Free
🌿 Vegetarian
* Vegan

●+ Gluten Free on request
○+ Dairy free on request
🌿+ Vegetarian on request

Buffet options and pricing available. Please discuss with your Island wedding specialist.

Menu is subject to change and based on seasonality.

Food and Beverage Packages...

HEAVEN ON EARTH PACKAGE

\$155pp

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

PEARL PACKAGE

Included in reception packages

Charles Ranville Cremant de Bourgogne [France]

Babich Classic Sauvignon Blanc [Marlborough, NZ]

Hartog's Plate Cabernet Merlot [Margaret River, WA]

Cascade Light

Stone & Wood Pacific Ale

Great Northern Super Crisp (Mid-strength)

Stella Artois

Goose Midway

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

*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.

FLY AWAY WITH ME PACKAGE

\$170pp

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

Villa Sandi Prosecco Brut Il Fresco [Italy]

Charles Ranville Cremant de Bourgogne [France]

Babich Classic Rosé [Marlborough, NZ]

Stoneleigh Chardonnay [Marlborough, NZ]

Babich Classic Sauvignon Blanc [Marlborough, NZ]

Plantagenet Three Lions Shiraz [WA]

Babich Classic Pinot Noir [Marlborough, NZ]

Cascade Light

Stella Artois

Goose Midway

Corona

Great Northern Super Crisp (Mid-strength)

Stone & Wood Pacific Ale

Bonamy's 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

*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.



HEAVEN ON EARTH AND FLY AWAY WITH ME 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 tablecloths 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]

Tiffany Chairs

Scattered couches and coffee tables

Dressed cake and gifts table

Placement of your placecards & favours

Bar and wait staff

Lectern and roving microphone

iPod connectivity for background music

Welcome and directional signage

Stunning photo opportunities

*Prices are based on minimum 50 guests, lesser numbers may incur different prices. Prices are valid for 2018. Minimum food and beverage spends apply. Please contact your Wedding Executive for a quote.

Sophisticated Banquet...

ENTRÉES - COLD SET

Mesquite smoked lamb on Mediterranean vegetable & pearl cous cous stack with baba ganoush & minted labna

Confit salmon, salmon crackling, yuzu, orange sauce on a fresh tomato, Spanish onion & blackened corn salsa ●○

ENTRÉES - WARM PLATED

Chicken & spinach wild mushroom roulade, wrapped in pancetta, on a smoked bacon & chive potato cake, with broccolini, brie cheese & mushroom jus ●

Eye fillet, soft white garlic polenta, prosciutto wrapped greens, horseradish snow finished with a red wine thyme jus ●

Chinese master stock, slow braised pork cheek on herb sweet potato mash, seasonal greens with an intensely rich sauce from braise

Lamb wellington, pom puree, buttered beans, & lentil jus ●+

Duck breast, spring onion mash, creamed Tuscan cabbage & dark plum jus ●

MAINS - HOT PLATED

Chicken duo - chicken breast & pancetta wrapped roulade with wild mushroom risotto, buttered greens finished with chicken jus ●

Roast chicken breast, wrapped in pancetta, with a bacon & onion, and potato confit & chicken jus ●

Sous vide lamb loin, pressed lamb shoulder with white polenta, buttered greens, blistered cherry tomatoes & sticky lamb jus ●

Sous vide seared sirloin, pressed beef with creamy spring onion mash, pancetta wrapped beans finished with a onion jus ●

Eye fillet, scorched broccolini, creamy pom puree, chilli jam, fried leek & red wine beef jus ●

Seafood odyssey - mixed seafood ravioli, creamy dill seafood chowder & squid ink crisp ●

Barramundi, spring onion & preserved lemon mash, broccolini, with buttered marmalade sauce ●

Confit duck maryland, yellow polenta cake, braised purple cabbage, roasted hazel nuts & chilli caramel sauce ●

DESSERT - SERVED WITH TEA & COFFEE

Sticky date pudding, apple syrup & vanilla ice cream

Chocolate brownie, chocolate sauce, vanilla bean ice cream & fresh raspberries

Pecan & bourbon tart, with anglaise & pecan crush ●+

Chocolate chip & cookie dough cheesecake, with chocolate & crush cookies

Rum & raisin panna cotta, with biscuit crumb & rum soaked fruits ●+○+

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

Dessert served with tea & coffee

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

- Gluten Free
- Dairy Free
- 🌿 Vegetarian
- * Vegan

- + Gluten Free on request
- + Dairy free on request
- 🌿+ Vegetarian on request

Buffet options and pricing available. Please discuss with your Island wedding specialist.

Menu is subject to change and based on seasonality.





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

Additional hour of Pearl Package \$6.50 per person

Additional hour of Ruby Package \$7.50 per person

Dessert Petite Fours from \$3.50 per person

Dip Platters from \$30

Cheese Boards from \$90

DJ – Booked by The Island Entertainment Agent
\$860 for 6 hours

CAKE ALTERNATIVE

Looking for an alternative to the traditional wedding Cake?

Our chefs at The Island can create a stunning tower of cheese which will be cut and served on long platters to the tables later into the night.

GIFT LIST

The Island would like to offer a special gift to you when booking for more than 100 people for a sit down reception. Please choose one item off our gift list to add to your wedding experience.

Complimentary night stay for the Bride and Groom, late checkout and a bottle of bubbles

Complimentary beverage package upgrade
[Valued at \$10 per person]

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

*Only available when booked with a 5 hour beverage package

DIAMOND PACKAGE

Please enquire for package pricing

Select 2 x white and 2 x red wines

Villa Sandi Prosecco Brut Il Fresco [Italy]

Maison Mumm Petit Cordon [Marlborough, NZ]

Payten & Jones VV Series Chardonnay
[Yarra Valley, VIC]

Earth's End Sauvignon Blanc
[Marlborough, NZ]

Little Angel Pinot Gris [Marlborough, NZ]

AIX Rosé [France]

Save Our Souls Pinot Noir
[Mornington Peninsula, VIC]

Maxwell Silver Hammer Shiraz [McLaren Vale, SA]

Bay of Stones Merlot [Barossa Valley, SA]

Cascade Light

Great Northern Super Crisp (Mid-strength)

Stone & Wood Pacific Ale

Stella Artois

Goose Midway

Corona

Bonamy's Cider

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.



Additions...

FULL TIME WEDDING EXECUTIVE

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

STAY

The Island Boutique Hotel is the newest and most unique hotel destination on the Gold Coast. Each of our 98 rooms have been meticulously renovated to create a stunning, new experience for our guests.

Ask our Wedding Executive about the special packages we can offer your out-of-town guests and for your bridal party.

LOCATION AND PARKING

Located at 3128 Surfers Paradise Boulevard, just one block from the beach in the centre of the Surfers Paradise CBD. Free onsite parking, subject to availability for guests.

CHILDREN'S MEALS

For children 12 years and under, a main meal followed by ice cream with unlimited soft drink and juice is available at \$29 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.

WET WEATHER OPTIONS

The Island really is an all-in-one venue for the ultimate wedding experience. Plus no need for a wet weather option, The Island has you covered bringing the outdoors inside for your special day.

Ocean View Room





Just for you...

The Island is proud to work with a number of professional suppliers within the industry to collectively look after all your needs from the start of the day to the end.

Preferred suppliers...

SUGAR & SPICE EVENTS

Stylist

decinda@sugarandspiceevents.com.au

www.sugarandspiceevents.com.au

ALISTER RANDELL PHOTOGRAPHY

Photographer

alisterrandell@gmail.com

www.alisterrandellphotography.com.au

MOSS N STONE

Florist

info@mossnstone.com.au

www.mossnstone.com.au





Mountain View Room

If you have any questions or would like to arrange a time to view our unique venue, please do not hesitate to contact our team at your convenience.

THE ISLAND

Please contact our team on:

P: (07) 5538 8000

E: weddings@theislandgoldcoast.com.au

The Island Boutique Hotel
3128 Surfers Paradise Boulevard
Surfers Paradise, Gold Coast 4217
www.theislandgoldcoast.com.au