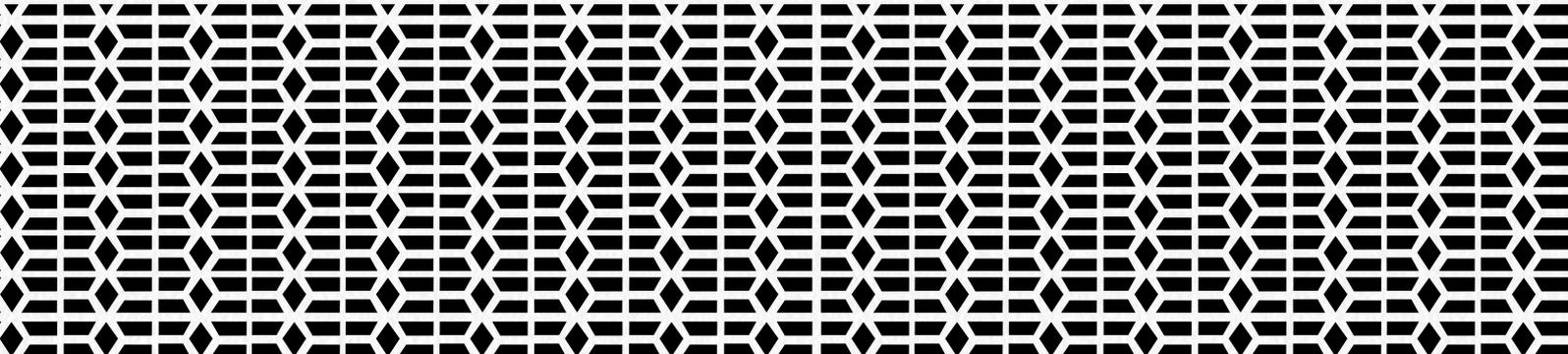


MEET. GATHER. CELEBRATE.

**THE
ISLAND**





THE PENTHOUSE THE ROOFTOP THE POOL DECK THE GLASSHOUSE GOLDIE'S

NATURALLY BEAUTIFUL EVENTS.

We have five 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.**

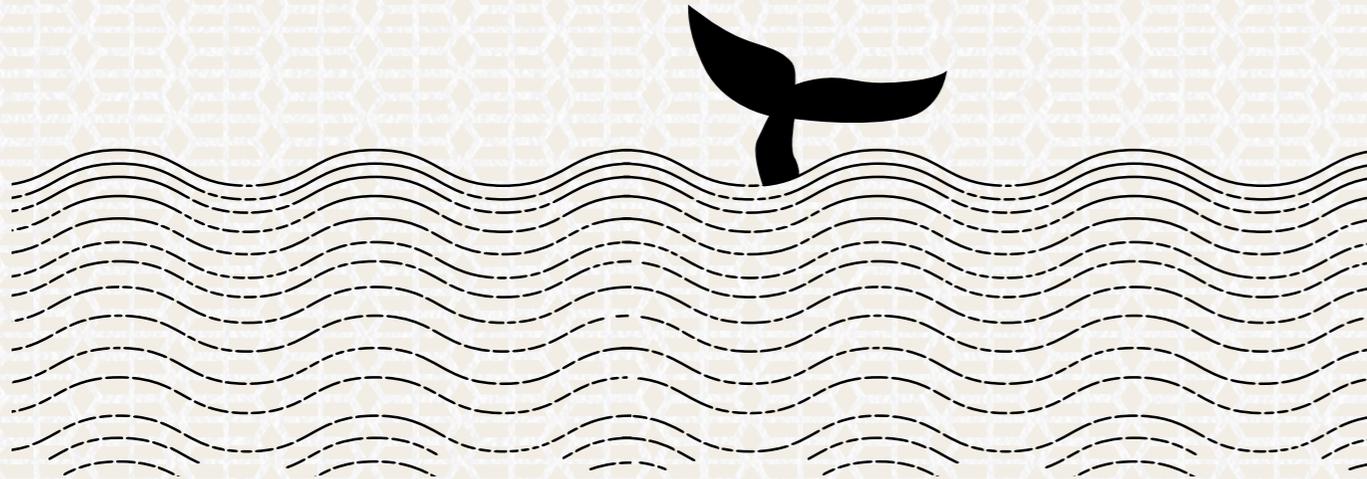


Introducing The Penthouse, The Island Gold Coast's exclusive top-floor venue.

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.

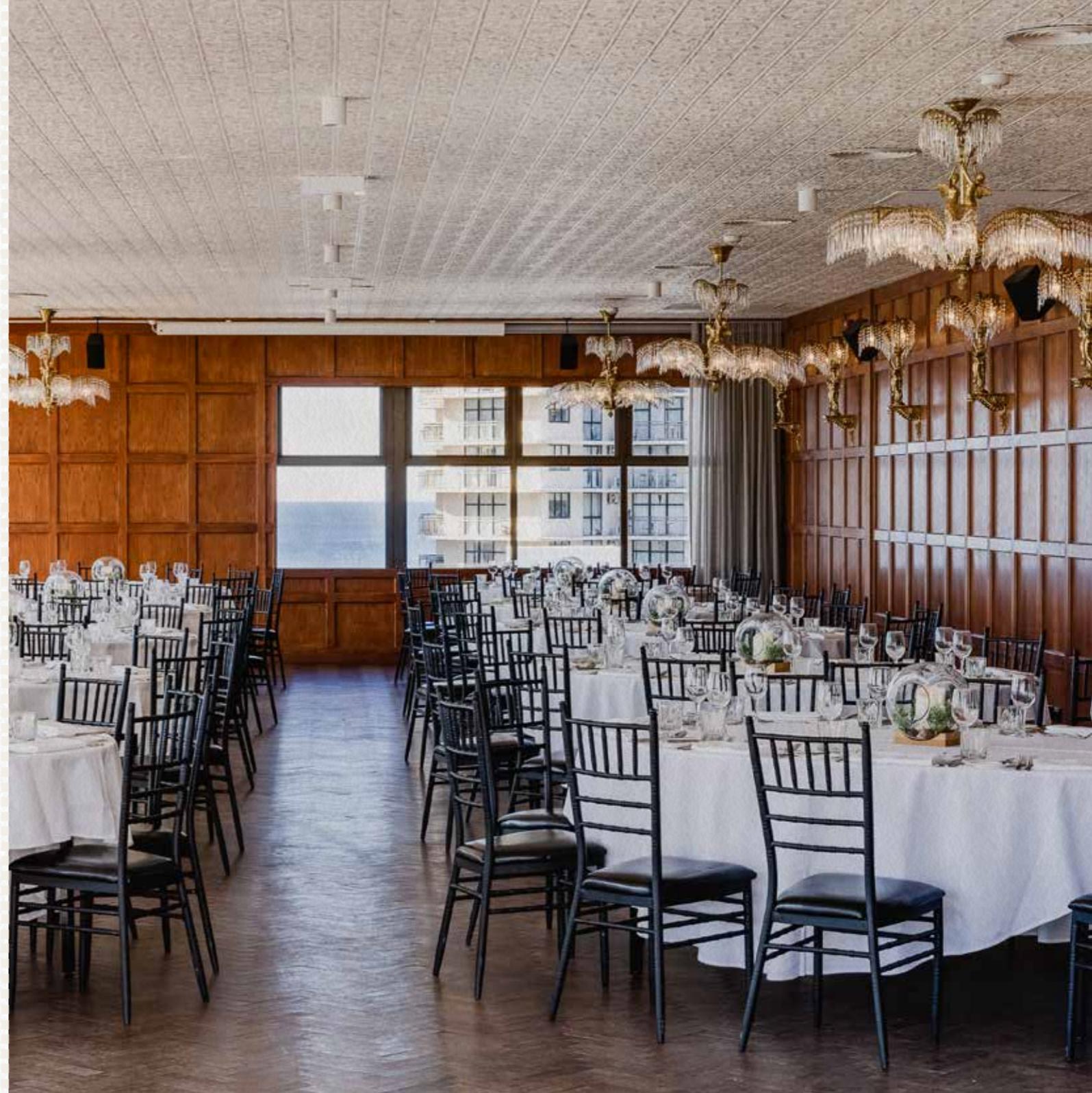
It's the perfect setting for any function, from keynote presentations to cocktail parties.

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



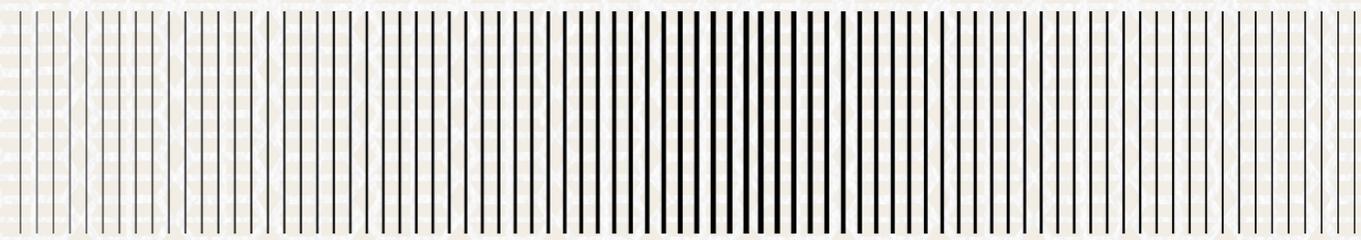
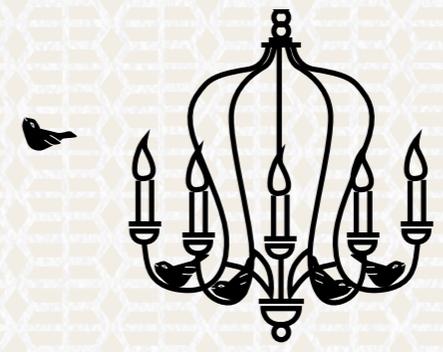
Our Ocean View room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

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





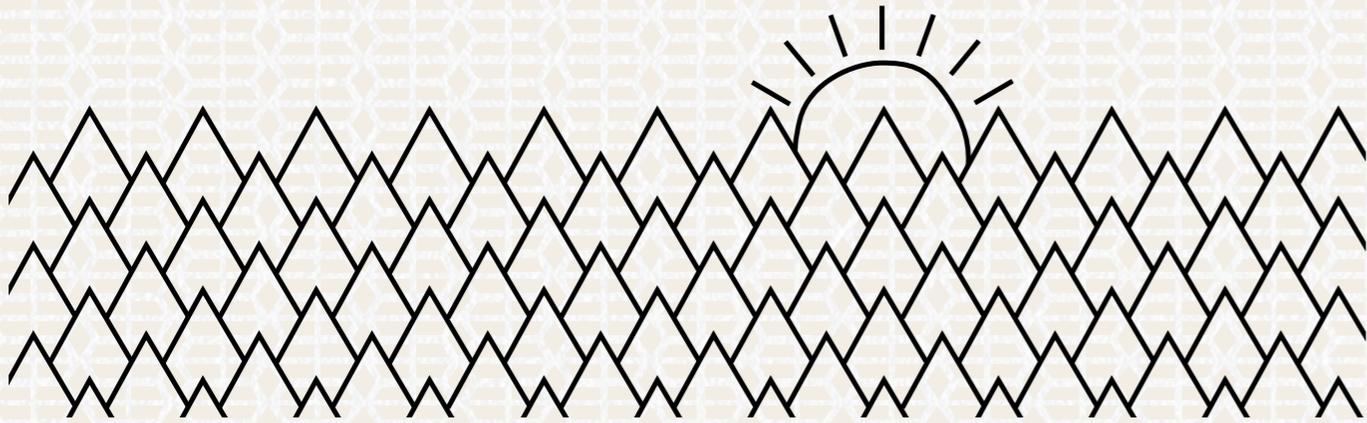
The wonderful open-air terrace provides an unexpected setting that takes your breath away.



With remarkable views and generous space, the Terrace is a beautiful area for pre-dinner drinks or after-dinner star gazing. The bar is complete with retractable roof, seamlessly inviting the outside in. Neither rain, hail nor shine will disrupt your event.

With the sky above you and natural breezes around you, the Terrace is bound to evoke that celebratory feeling.

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.



OCEAN VIEW

Room Capacities

- Banquet - 192
- Cocktail - 320
- Theatre Style - 250

Built-in Audio Visual

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

THE TERRACE

- Fully stocked bar
- Retractable roof
- Comes with Ocean View room

THE PENTHOUSE LEVEL 12 FLOOR PLAN

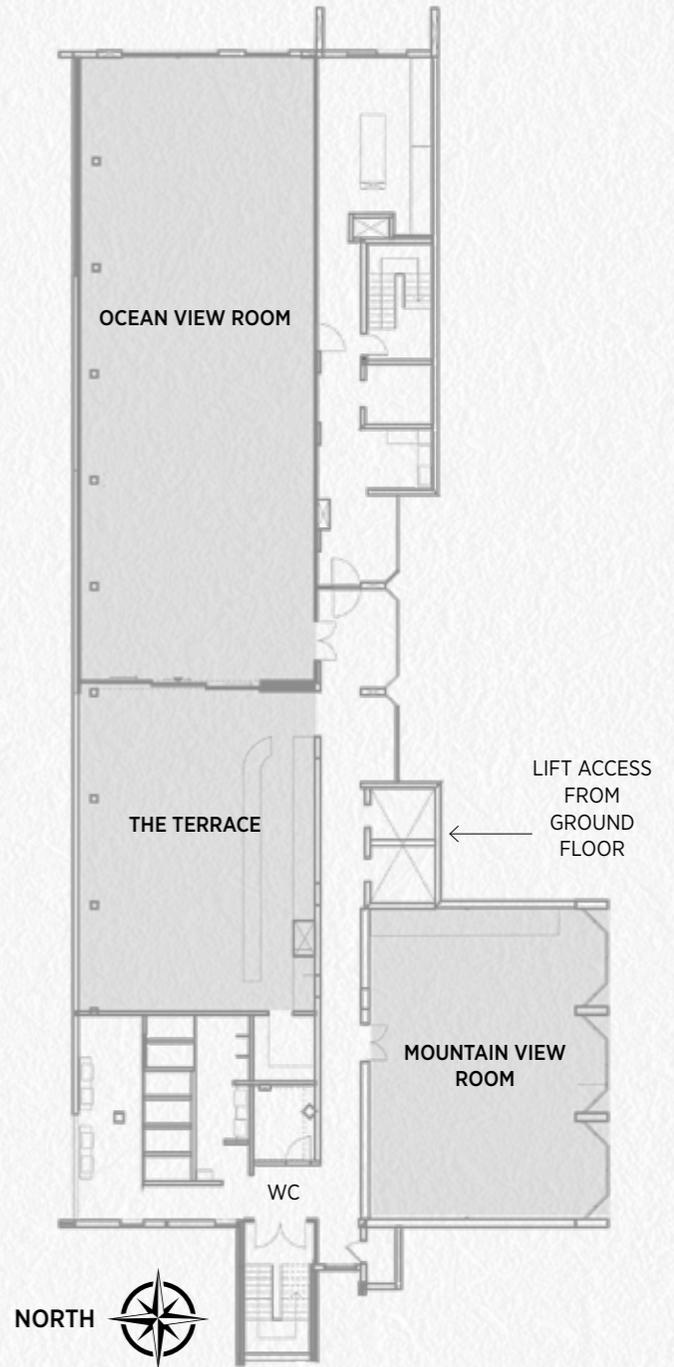
MOUNTAIN VIEW

Room Capacities

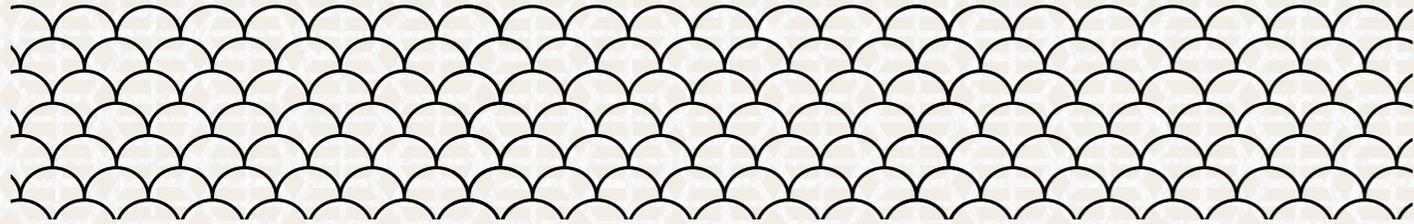
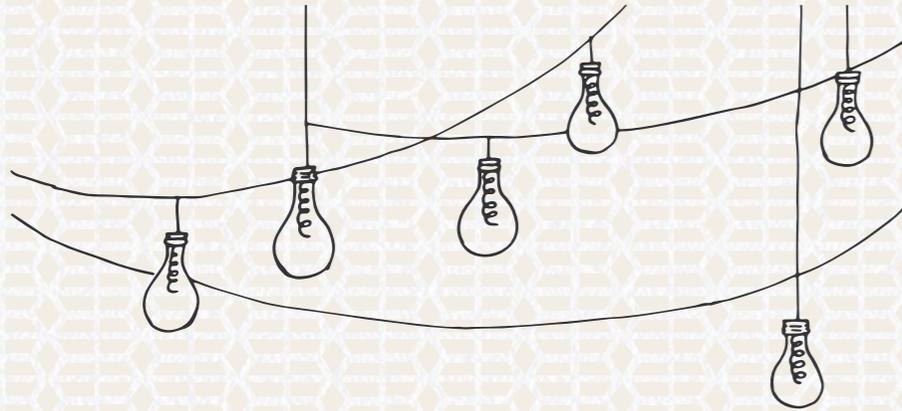
- Banquet - 60
- Cocktail - 80
- Theatre Style - 70

Built-in Audio Visual

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



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



Rooftop

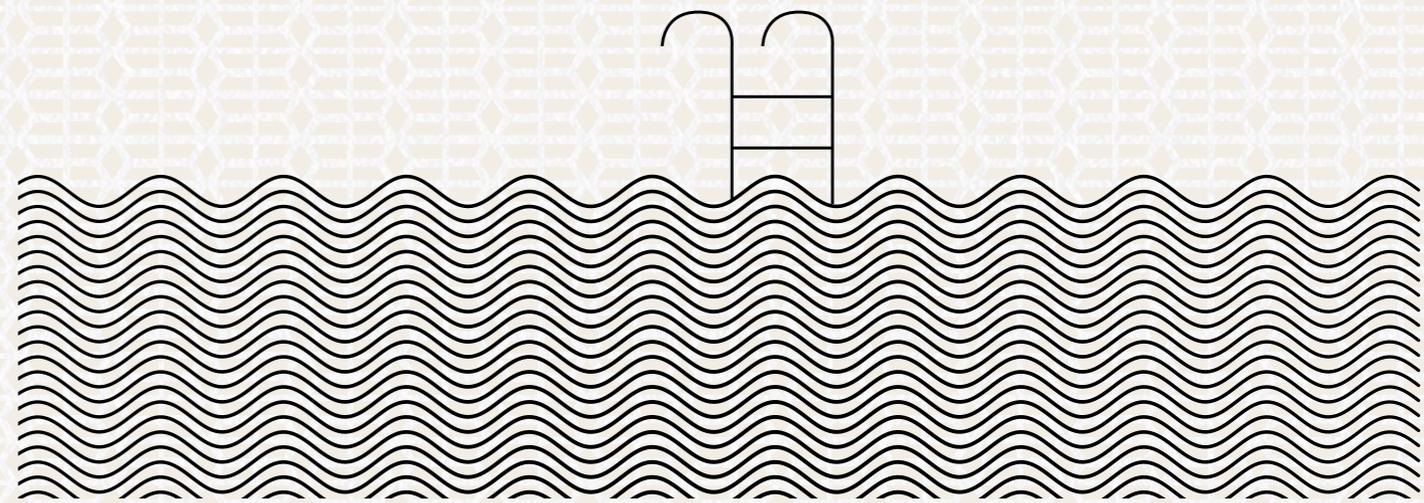
The Island Rooftop is fast becoming the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivalled atmosphere for a truly unique local experience. This space is ideal for small gatherings up to gala celebrations catering for hundreds. The spectacular setting requires effortless styling. Or, dress it up for an exhilarating night under the southern sky.





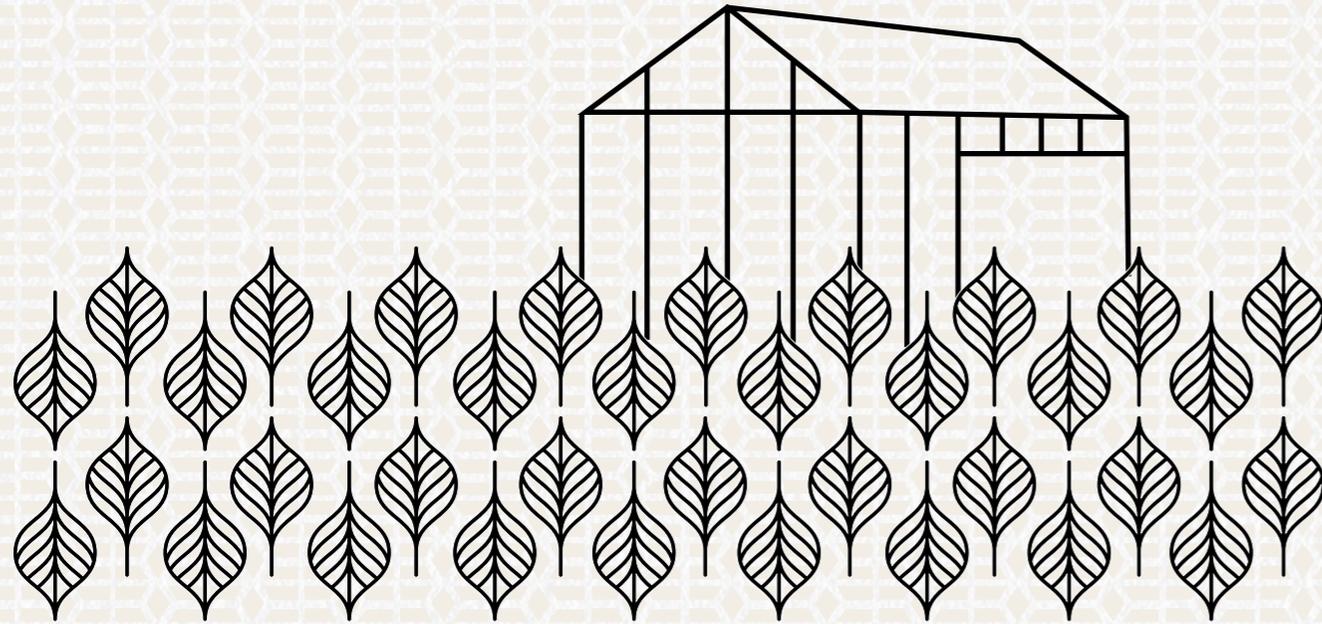
Who doesn't like a sun-basked
poolside party?

POOL DECK



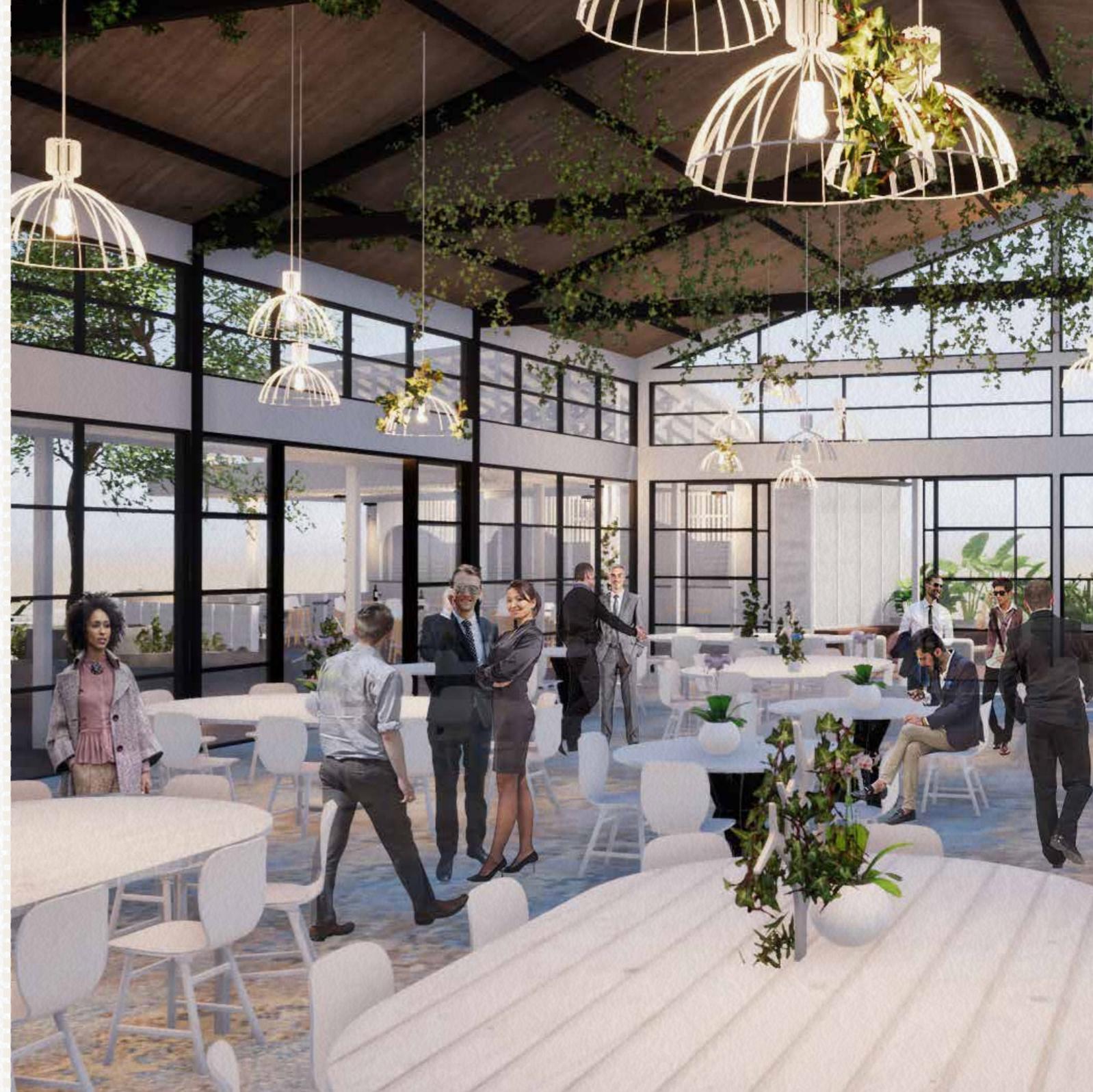
The Island Pool Deck, located at Goldie's restaurant on the ground level of the hotel, is a prime position for any chilled social gathering. The casual patio feel with picturesque gardens and modish furnishings will bring a smile to any face. Select from our delectable menus and welcome your guests with a cocktail from our inspiring range. Your event will be a memorable, energised occasion, hosted with minimal effort.

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 weddings. 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.

Arriving in November, there's nothing else quite like it. Bookings now open.

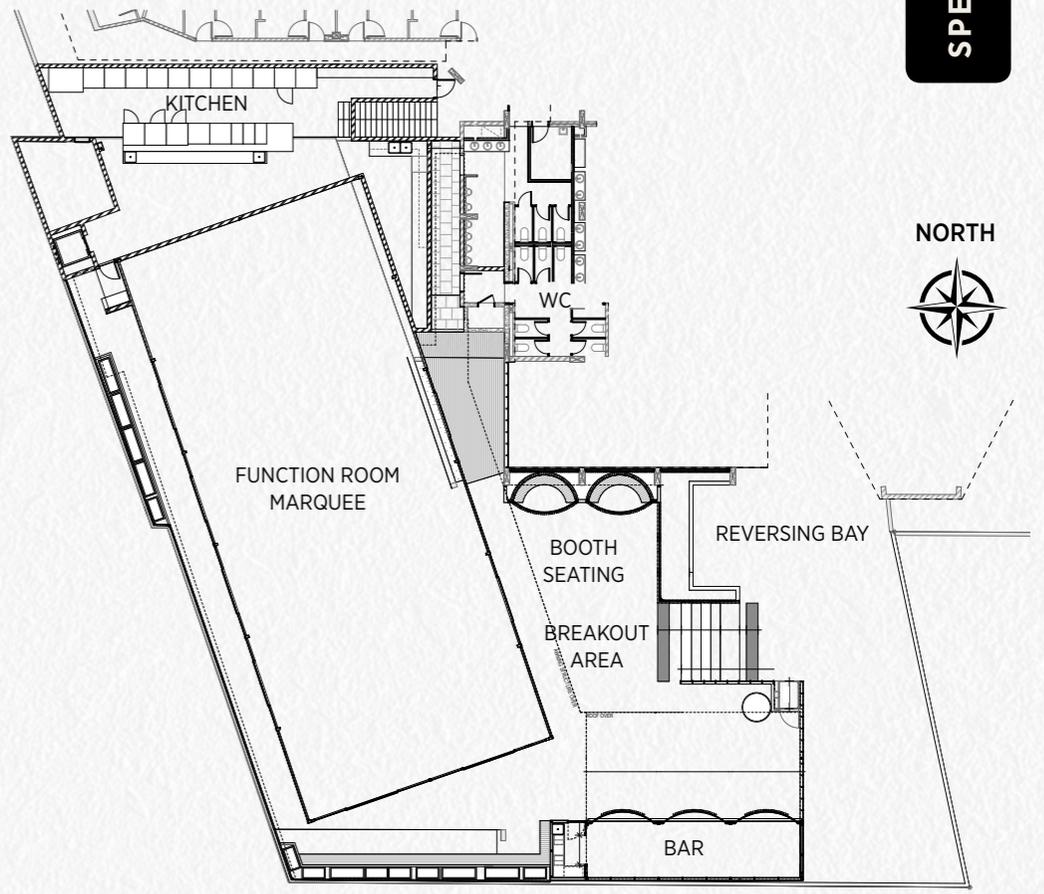




THE GLASSHOUSE FLOOR PLAN

Built-in Audio Visual

- 2 x Wireless Microphones
- 3 x Data Projectors:
Optoma - Brightness:
5000 Ansi Lumens
Full HD resolution
1920 x 1080
Ratio 16:9 Wide Screen
- 3 x Screens:
2.8m x 1.6m
- Sound system
- Staging (scalable)
- iPod Connectivity



SPECIFICATIONS

Goldie's is an incredibly sophisticated space that opens onto the vibrant Surfers Paradise Boulevard.

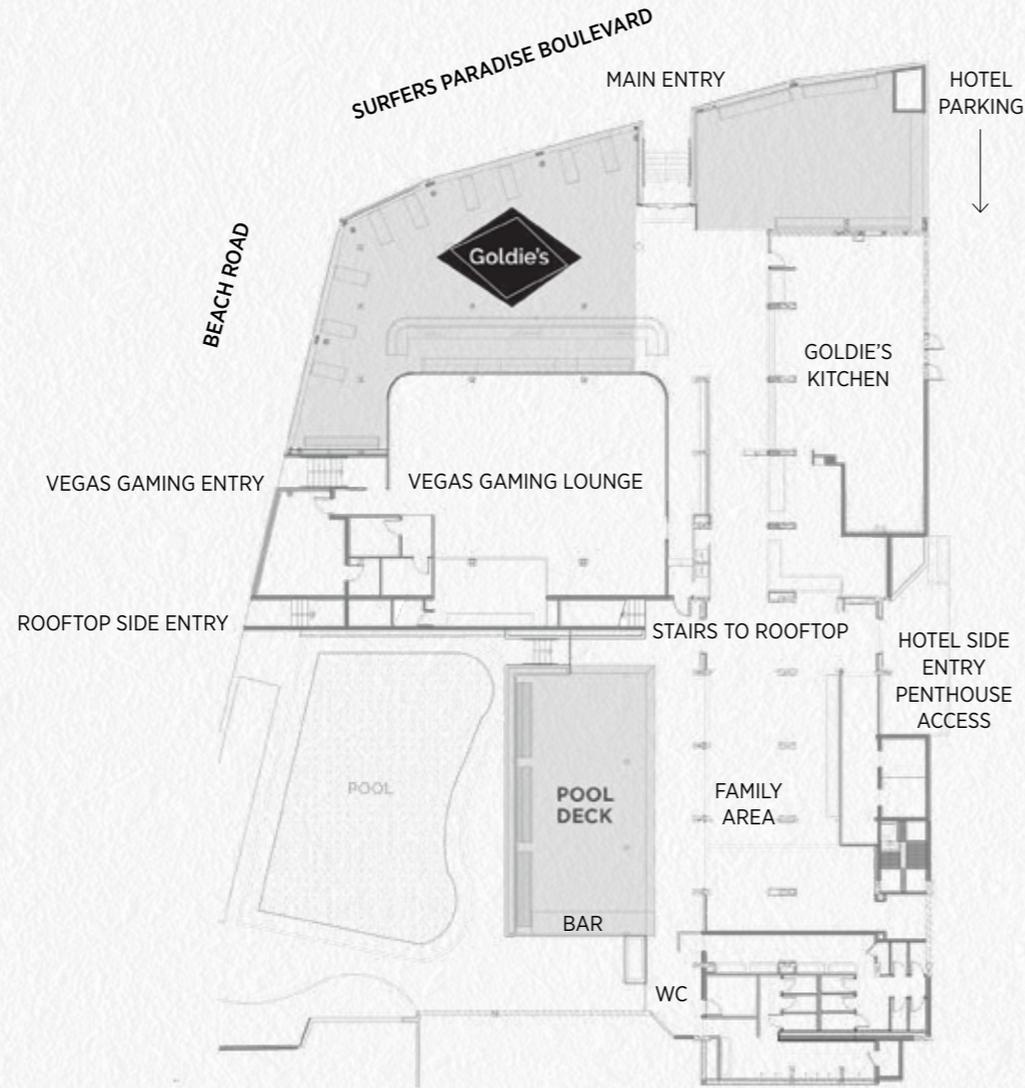


This energetic bar and bistro is the perfect place to mingle with guests and taste the mouth-watering culinary delights of our acclaimed chefs. Imagine a live band, a soft breeze, a long lunch or jubilant dinner, and Goldie's is the picture that presents. For that extra special Gold Coast touch, retractable windows span the length of the room, seamlessly combining outside and in.



SPECIFICATIONS

GROUND LEVEL FLOOR PLAN



GOLDIE'S

Room Capacities

Cocktail - 250

Built-in Audio Visual

Background music supplied

THE POOL DECK

Room Capacities

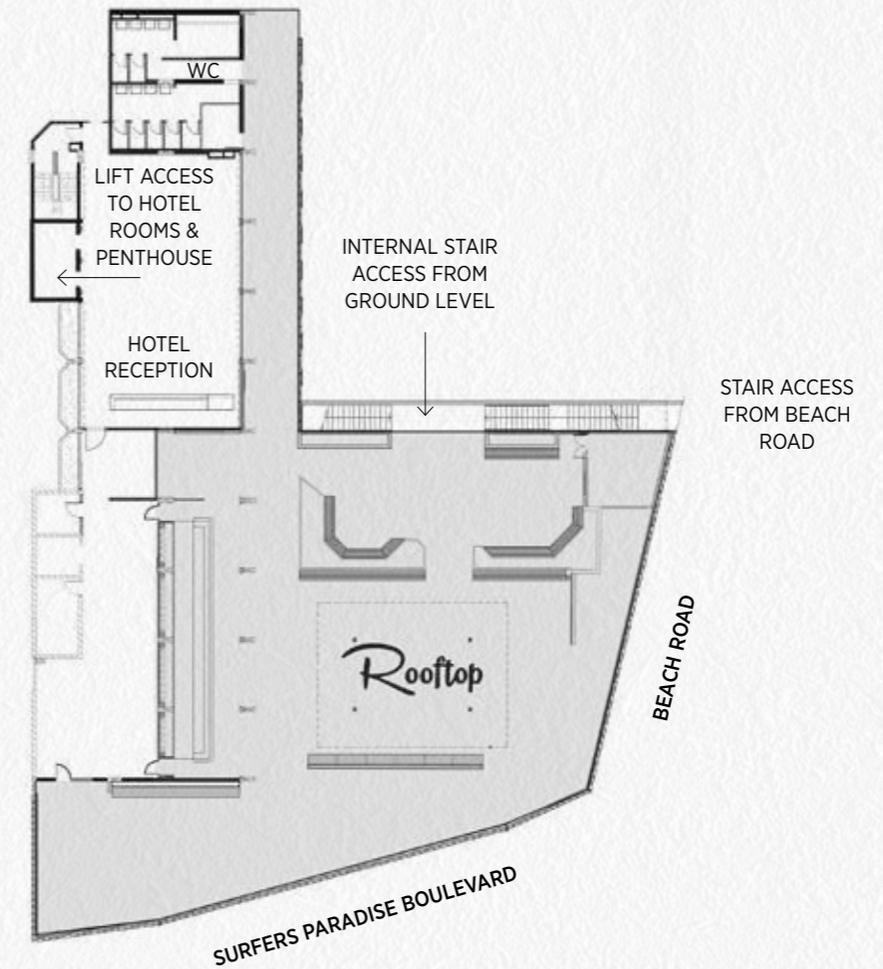
Banquet - 70

Cocktail - 100

Built-in Audio Visual

Background music supplied

FIRST FLOOR & ROOFTOP FLOOR PLAN



THE ROOFTOP

Room Capacities

Banquet - tables from 10 guests

Cocktail - 600



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, 1x double sofa bed, kitchenette – 45m²

Twin Suite

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

Discounted rates for function guests:

Sunday – Thursday: Twin \$120/ King Suite \$150
Room only rates (excludes blackout dates)

Friday: Twin \$190/ King Suite \$230
Room only rates (excludes blackout dates)

Saturday: Twin \$230/ King Suite \$280
Room only rates (excludes blackout dates)

Blackout dates are as follows:

GC Marathon: 5 – 7 July 2019

Christmas and New Year:
24 December 2019 – 6 January 2020

To book these discounted room rates, please advise guests to contact the Island Hotel reception directly on:

fo@theislandgoldgoast.com.au or call **07 5538 8000**
and advise function date and function name.

Accommodation rates are valid until 31st July 2019
and are subject to availability.

Please note to receive this discount all bookings
are to be made at least 48hrs prior to function date.



BREAKFAST MENUS

ON THE GO

\$21 per person

Chilled fruit juices

Seasonal fruit platter

Assorted danishes and muffins

Baked omelette – bacon, egg, tomato, mushroom and chives (VO)

Tea & coffee station

CONTINENTAL BREAKFAST

\$28 per person

Chilled fruit juices

Seasonal fruit platter

Toasted muesli and vanilla yoghurt

Big breakfast wrap – bacon, egg, mushroom, tomato and cheese (VO)

Chorizo and spinach tart or kale and haloumi tart

Tea and coffee station



BUSINESS BREAKFAST

\$35 per person

Served on the table or as buffet

Chilled fruit juices

Toasted muesli and vanilla yoghurt

Freshly baked muffins

Tea and coffee station

THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS;

Big breakfast – bacon, sausage, mushroom, spinach, tomato, potato rosti, scrambled eggs & toast (GFO)

Eggs benedict – double smoked ham, 2 poached eggs, hollandaise,

English muffin

Add salmon \$2pp

Smashed avocado – fetta, Spanish onion on lightly toasted Turkish bread

Add poached egg \$2pp



DAY DELEGATE

THE ISLAND FULL DAY DELEGATE PACKAGE

\$74 per person

(minimum 20 delegates)

Conference room hire – up to 8 hours

Notepads and pens

Mints and iced water

Flip-chart or white board

Data projector and screen

Validated parking available

Room signage

CATERING

Arrival tea and coffee station

Morning tea – choose one item from our Break Menu options

Lunch – choose from our Chef's Table Selection lunch options

Afternoon tea – home-style chocolate chip cookies



THE ISLAND HALF DAY DELEGATE PACKAGE

\$44 per person

(minimum 20 delegates)

Conference room hire – up to 5 hours

Notepads and pens

Mints and iced water

Flip-chart or white board

Data projector and screen

Validated parking available

Room signage

CATERING

Arrival tea and coffee station

Morning tea – choose one item from our Break Menu options

GF: Gluten Free
DF: Dairy Free
V: Vegetarian
GFO: Gluten Free on request
DFO: Dairy free on request
VO: Vegetarian on request
VEO: Vegan on request

*Gluten free on request – bread and tart items incur a surcharge of \$1pp



LUNCH

\$25 per person

SANDWICH LUNCH

A selection of mixed sandwiches and wraps

Traditional caesar salad – egg, bacon, baby cos, croutons, caesar dressing, anchovies and parmesan cheese
Add chicken \$2pp

Freshly baked pork sausage rolls with spiced tomato relish

Seasonal fruit platter

WORKERS LUNCH

Choose two:

Pumpkin, fetta, olives, semi dried tomatoes and baby spinach *(GF/V)*

Cous cous, orange, parsley, fresh tomato and rocket *(V/VEGAN/DF)*

Blackened corn salsa, green beans, tomato and spinach *(GF/DF/V/VEGAN)*

Greek salad, tomato, lettuce, cucumber, olive, Spanish onion and fetta *(GF/V)*

Choose two:

Traditional Italian beef or chicken lasagne

Free range chicken from the rotisserie *(GF/DF)*

Mediterranean vegetable lasagne with pesto *(GF/V)*

Grilled fish *(GF)*

Accompanied with rustic breads, oils, salts, dukkah spice and fresh fruit platter

HEALTH LUNCH

Free range chicken from the rotisserie *(GF/DF)*

Kale salad – Spanish onion, baby carrots, Danish fetta and smoked almonds *(GF/V)*

Cous cous, orange, parsley, fresh tomato and rocket *(V/VEGAN/DF)*

Pickled beetroot, goat's cheese, spinach and caramelised hazelnuts *(GF/V)*

Mediterranean vegetable moussaka with pesto *(GF/V)*

Zucchini and quinoa slice *(V)*

Watermelon fruit pizza *(GF/V)*

Mini acai bowls *(GF/DF/V/VEGAN)*

ENGLISH PLOUGHMAN'S LUNCH

Clothed cheddar

Shaved honey baked ham and rare mustard roast beef *(GF)*

Array of pickles & chutneys *(GF/DF/V/VEGAN)*

Boiled eggs

Greek salad – tomato, lettuce, cucumber, olive, Spanish onion and fetta *(GF/V)*

Pumpkin salad – fetta, olives, semi-dried tomatoes and baby spinach *(GF/V)*

Garden salad – baby cos lettuce, cubed cheese, cherry tomatoes and croutons *(V)*

Rustic breads, oils, salts and dukkah spice

Seasonal fruit platters *(GF/DF)*



CONFERENCE CATERING

BREAK MENU OPTIONS

One selection – \$10 per person

Two selections – \$16 per person

Individual toasted muesli and vanilla yoghurt

Oven baked selection of danishes

Selection of assorted muffins

Freshly baked pork sausage rolls with spiced tomato relish

Baked half English muffin – bacon, egg, tomato and cheese *(VO)*

House-baked chocolate chip cookies

Fruit platters *(GF/DF)*

Blueberry friands *(GF)*

Banana bread

All menu items are served with tea and coffee station

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

GFO: Gluten Free on request

DFO: Dairy free on request

VO: Vegetarian on request

VEO: Vegan on request

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COCKTAIL

Cold canapés – \$4

Sous vide duck breast, crispy wild rice finished with a hoisin glazed sauce (DF)

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

Smoked salmon on a cucumber disk finished with lemon crème fraîche (GF)

Shucked oysters with fresh caviar (GF/DF)

Bruschetta, heirloom tomatoes and opal basil (V)

Hot canapés – \$4

Pumpkin and parmesan arancini with garlic aioli (GF/V)

Wild mushroom arancini with black garlic mayo (GF/V)

Japanese rice coated chicken skewers, pickled cucumber and wasabi mayonnaise (GF/DF)

Pork sausage rolls with tomato relish

Roast duck spring rolls with char siu sauce

Portuguese style tart with chorizo, spinach and mint garlic yoghurt (VO)



Salmon fish cakes with a citrus aioli (GF)

Red wine and mustard beef sausage roll

Prawn twisters

Substantial canapés – \$9

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

Orecchiette garlic passata, crispy pancetta finished with Grana Padano (VO)

Tempura fish bites, fries and thousand island sauce

Texas pulled pork slider with red cheddar and banana ketchup

Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander (GF/DF/V/VEO)

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

Dessert canapés – \$3.50

Assorted petite fours

Pecan and bourbon tart (GFO)

Mini cheesecakes

Selection of macarons (GF)

Chocolate brownie (GFO)



FUNCTION SIT DOWN MENUS

Entrée and main \$75 per person

Main and dessert \$69 per person

Entrée, main and dessert \$85 per person (All selections are served alternate drop)

ENTRÉES – COLD SET

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

Confit salmon, salmon crackling, yuzu, orange sauce on a fresh tomato, Spanish onion and blackened corn salsa (GF/DF)



ENTRÉES – WARM PLATED

Chicken and spinach wild mushroom roulade, wrapped in pancetta, on a smoked bacon and chive potato cake, with broccolini, brie cheese and mushroom jus (GF)

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

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

Lamb wellington, pomme purée, buttered beans and lentil jus (GFO)

Duck breast, spring onion mash, creamed Tuscan cabbage and dark plum jus (GF)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

GFO: Gluten Free on request

DFO: Dairy free on request

VO: Vegetarian on request

VEO: Vegan on request

*Gluten free on request – bread and tart items incur a surcharge of \$1pp



FUNCTION SIT DOWN MENUS

MAINS - HOT PLATED

Chicken duo – chicken breast and pancetta wrapped roulade with wild mushroom risotto, buttered greens finished with chicken jus *(GF)*

Roast chicken breast, wrapped in pancetta, with a bacon, onion, and potato confit and chicken jus *(GF)*

Sous vide lamb loin, pressed lamb shoulder with white polenta, buttered greens, blistered cherry tomatoes and sticky lamb jus *(GF)*

Sous vide seared sirloin, pressed beef with creamy spring onion mash, pancetta wrapped beans finished with a onion jus *(GF)*

Eye fillet, scorched broccolini, creamy pom puree, chilli jam, fried leek and red wine beef jus *(GF)*

Seafood odyssey – mixed seafood ravioli, creamy dill seafood chowder and squid ink crisp *(GF)*

Barramundi, spring onion and preserved lemon mash, broccolini, with buttered marmalade sauce *(GF)*

Confit duck maryland, yellow polenta cake, braised purple cabbage, roasted hazelnuts and chilli caramel sauce *(GF)*



DESSERT

Sticky date pudding, apple syrup and vanilla ice cream

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

Pecan and bourbon tart, with anglaise and pecan crush *(GFO)*

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

Rum and raisin panna cotta, with biscuit crumb and rum soaked fruits *(GFO/DFO)*

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

Dessert served with tea and coffee

SIDES

Serves 4 – \$12 per item

Creamy chive mash

Roast sweet potato and chive mash *(GF)*

Garlic buttered chat potatoes *(GF)*

Duck fat roast kiplers *(GF)*

Herb buttered beans *(GF)*

Garlic buttered broccolini *(GF)*

Blackened carrots with smoked almonds *(GF)*

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

GFO: Gluten Free on request

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BEVERAGE PACKAGES



PEARL SELECTION

2 Hours – \$28 per person
 3 Hours – \$36 per person
 4 Hours – \$43 per person
 5 Hours – \$49 per person
 6 Hours – \$55 per person

SPARKLING

Charles Ranville Cremant de Bourgogne Brut (France)

WHITE WINE

Babich Classic Sauvignon Blanc (Marlborough, NZ)

RED WINE

Hartog’s Cabernet Merlot (Margaret River, WA)

TAP BEER

Stella Artois
 Carlton Draught
 Great Northern Super Crisp (Mid)
 Stone & Wood Pacific Ale

BOTTLED BEER

Cascade Light

CIDER

Bonamy’s Cider

OTHER

Soft drinks and juices

RUBY SELECTION

2 Hours – \$36 per person
 3 Hours – \$44 per person
 4 Hours – \$51 per person
 5 Hours – \$57 per person
 6 Hours – \$62 per person

SPARKLING

Charles Ranville Cremant de Bourgogne Brut (France)

Villa Sandi Prosecco Brut Il Fresco (Italy)

WHITE WINE

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Stoneleigh Chardonnay (Marlborough, NZ)

ROSÉ

Babich Classic Rosé (Marlborough, NZ)

DIAMOND SELECTION

2 Hours – \$44 per person
 3 Hours – \$52 per person
 4 Hours – \$59 per person
 5 Hours – \$65 per person
 6 Hours – \$70 per person

SPARKLING

Villa Sandi Prosecco Brut Il Fresco (Italy)

Petit Cordon by Maison Mumm (Marlborough, NZ)

WHITE WINE

Earth’s End Sauvignon Blanc (Marlborough, NZ)

Payten & Jones VV Series Chardonnay (Yarra Valley, VIC)

Little Angel Pinot Gris (Marlborough, NZ)

ROSÉ

AIX Rosé (France)

RED WINE

Save our Souls Pinot Noir (Mornington Peninsula, VIC)

Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

Bay of Stones Merlot (Barossa Valley, SA)

TAP BEER

Stella Artois
 Carlton Draught
 Great Northern Super
 Crisp (Mid)
 Stone & Wood Pacific Ale

BOTTLED BEER

Cascade Light

Corona

CIDER

Bonamy’s Cider

OTHER

Soft drinks and juices

ADDITIONS

G.H. Mumm Grand Cordon Champagne can be added to any of the above packages for an additional \$10 per person per hour.

G.H. Mumm Grand Cordon Rosé can be added to any of the above packages for an additional \$12.50 per person per hour.

Basic spirits including Absolut Vodka, Beefeater Gin, Jim Beam, Jack Daniels, Havana Club White Rum, Havana Club Dark Rum and Canadian Club can be added to any of the above packages for an additional \$10 per person per hour.

3128 Surfers Paradise Boulevard, Surfers Paradise, Queensland, 4217, Australia
theislandgoldcoast.com.au (07) 5538 8000

