

SAY I DO.

**THE  
ISLAND**





**THE PENTHOUSE AND THE GLASSHOUSE**

## NATURALLY BEAUTIFUL WEDDINGS

Whether you envision a small and intimate wedding or a spectacular gala event, The Island offers an experience you and your guests will treasure forever.

Our designer spaces are refreshingly unique, purposefully bringing the outside in and harnessing the natural beauty of the Gold Coast. We offer two beautiful penthouse rooms and a breath-taking terrace, each with a décor of understated opulence that allows your individuality to shine. Expansive views also provide a stunning background that will forever be a highlight of your memorable day.

For magical wedding receptions, we present you with the ultimate destination to **gather, celebrate and say I do.**



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

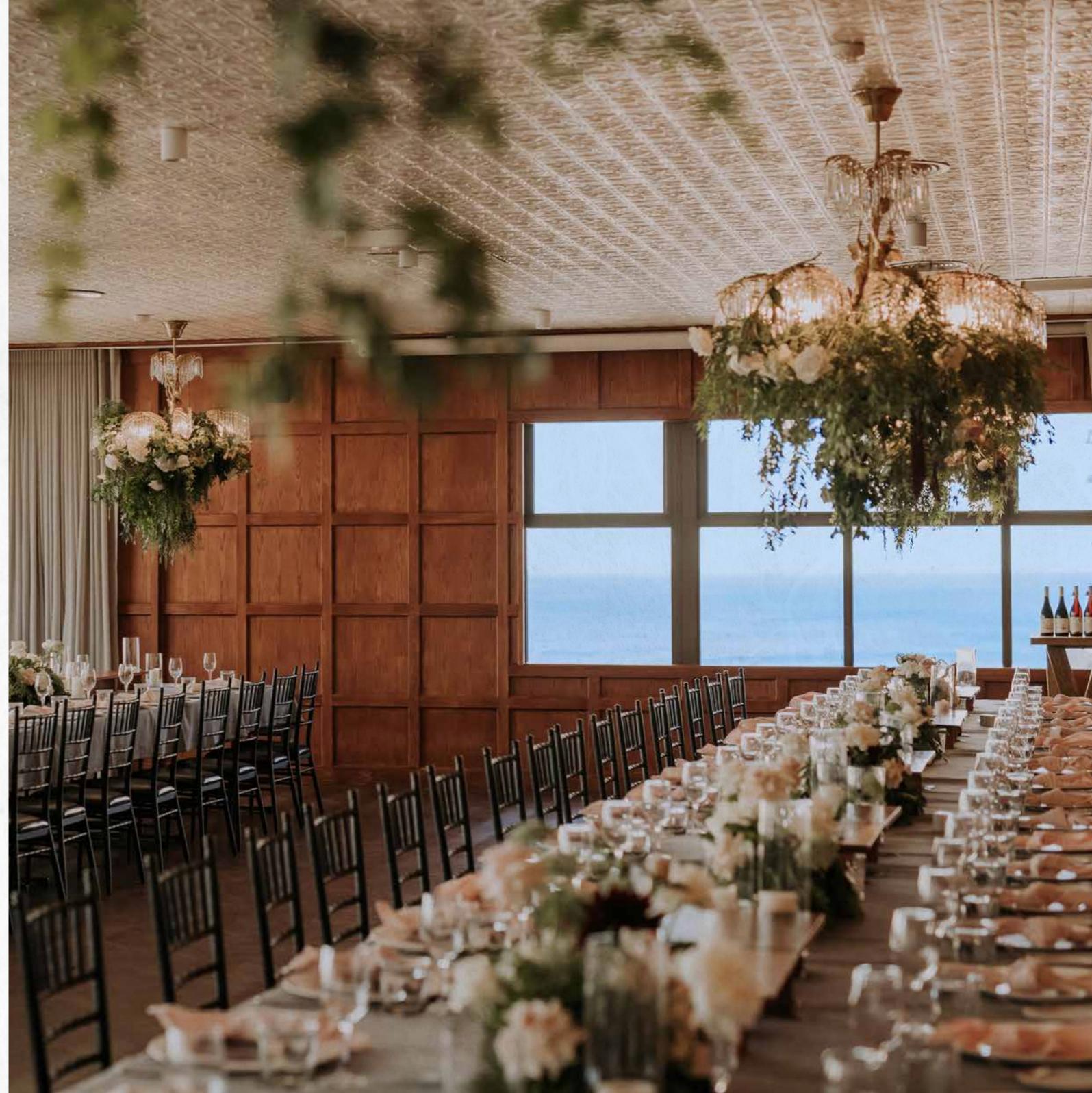
This elegant, airy top-floor space with two large rooms and an open-air terrace bar has captivating views of the famous Surfers Paradise coastline, CBD and the Gold Coast Hinterland.

*It's the wedding space that dreams are made of.*

Enrich your day with ocean views.



**The magnificent Ocean View** room offers sensational north-facing views of Surfers Paradise and direct access to the adjoining open-air terrace. Whether you host a small banquet or extravagant cocktail gathering, exclusive lift access from the ground floor means you and your guests can escape from it all, with only the skyline to distract you.





An unexpected setting that sets the scene for romance.



**Featuring remarkable views** and generous space, the Terrace is a beautiful area for pre-reception drinks or evening star gazing. The bar is complete with retractable roof, seamlessly inviting the outside in. Neither rain, hail nor shine will interrupt your vision for a perfect wedding.

Allow the wonder of your wedding day to sink in while you watch the sunset over the Gold Coast Hinterland.



**Majestic views from** this stylish room create a magical backdrop for all the memories of your dream wedding day. Subtle warm tones and elegant furnishings add to the picture of natural beauty.

Mountain View is suited to more intimate weddings. Gather your closest friends and family and celebrate your marriage in luxurious simplicity.





### 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

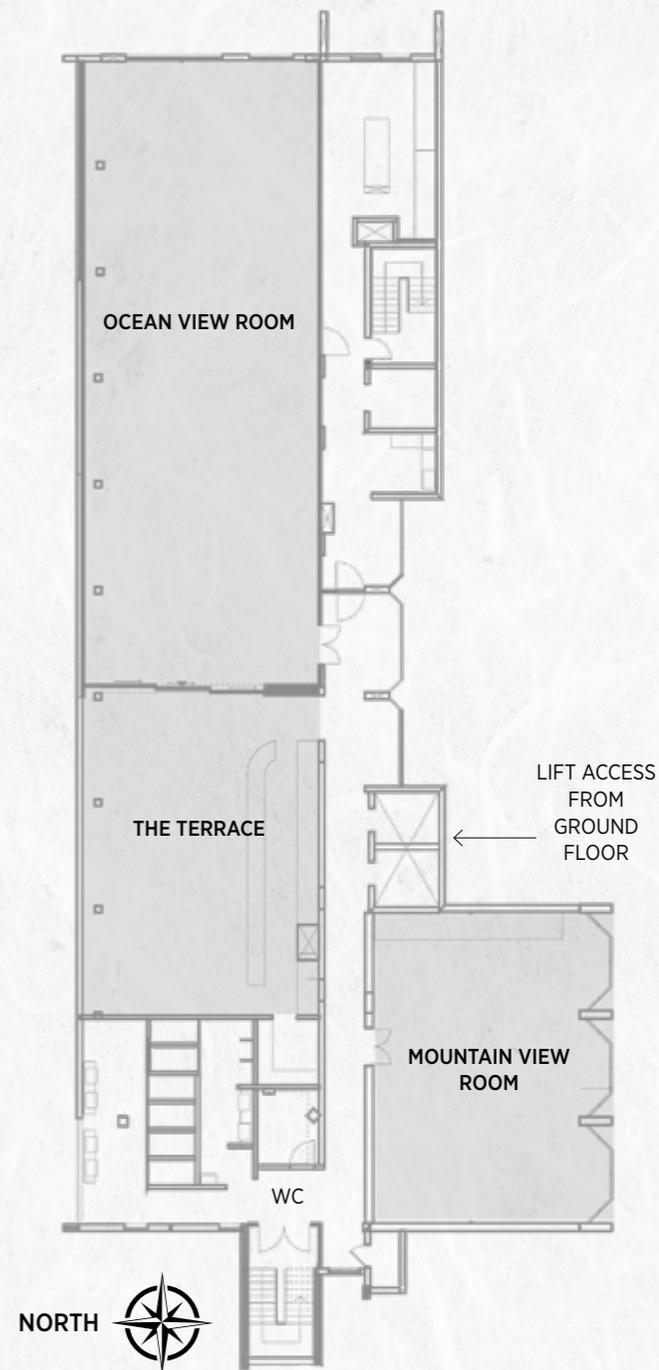
Ratio 16:9 Wide Screen

1 x Screen size:

2.8m x 1.6m

Sound system

iPod Connectivity





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



**Sized at 400 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.

## LET'S DANCE COCKTAIL SOIRÉE PACKAGE

*\$120 per person*

Substantial canapé menu:

3 x cold canapés

5 x hot canapés

2 x substantial canapés.

5 Hour pearl beverage package

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

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

### **5 HOUR PEARL BEVERAGE 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

Carlton Draught

Stone & Wood Pacific Ale

Great Northern Super Crisp (Mid-strength)

Stella Artois

Bonamy's Cider

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

### **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 2019. Minimum food and beverage spends apply. Please contact your Wedding Executive for a quote.

\*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.



LET'S DANCE



## LET'S DANCE COCKTAIL SOIRÉE PACKAGE

### LET'S DANCE CANAPÉS

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 (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

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

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

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

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

## HEAVEN ON EARTH BANQUET PACKAGE

*\$155 per person*

Alternate drop two course banquet (entrée/main)

5 Hour pearl beverage package

Your wedding cake as dessert with cream and coulis

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

### **5 HOUR PEARL BEVERAGE 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

Carlton Draught

Stone & Wood Pacific Ale

Great Northern Super Crisp (Mid-strength)

Stella Artois

Bonamy's Cider

Goose Midway

Soft Drinks and 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

### **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 and favours

Bar and wait staff

Lectern and roving microphone

iPod connectivity for background music

Welcome and directional signage

Stunning photo opportunities

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## HEAVEN ON EARTH BANQUET PACKAGE

### **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)*

### **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)*

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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

## FLY AWAY WITH ME BANQUET PACKAGE

*\$170 per person*

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.

### **5 HOUR RUBY BEVERAGE PACKAGE**

*Please select 2 x white and 2 x red wines*

Villa Sandi Prosecco  
Brut II Fresco (Italy)

Charles Ranville Cremant  
de Bourgogne (France)

Babich Classic Rosé  
(Marlborough, NZ)

Stoneleigh Chardonnay  
(Marlborough, NZ)

Babich Classic Sauvignon Blanc  
(Marlborough, NZ)

Maxwell Silver Hammer Shiraz  
(McLaren Vale, SA)

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 and 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

### **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  
and favours

Bar and wait staff

Lectern and roving microphone

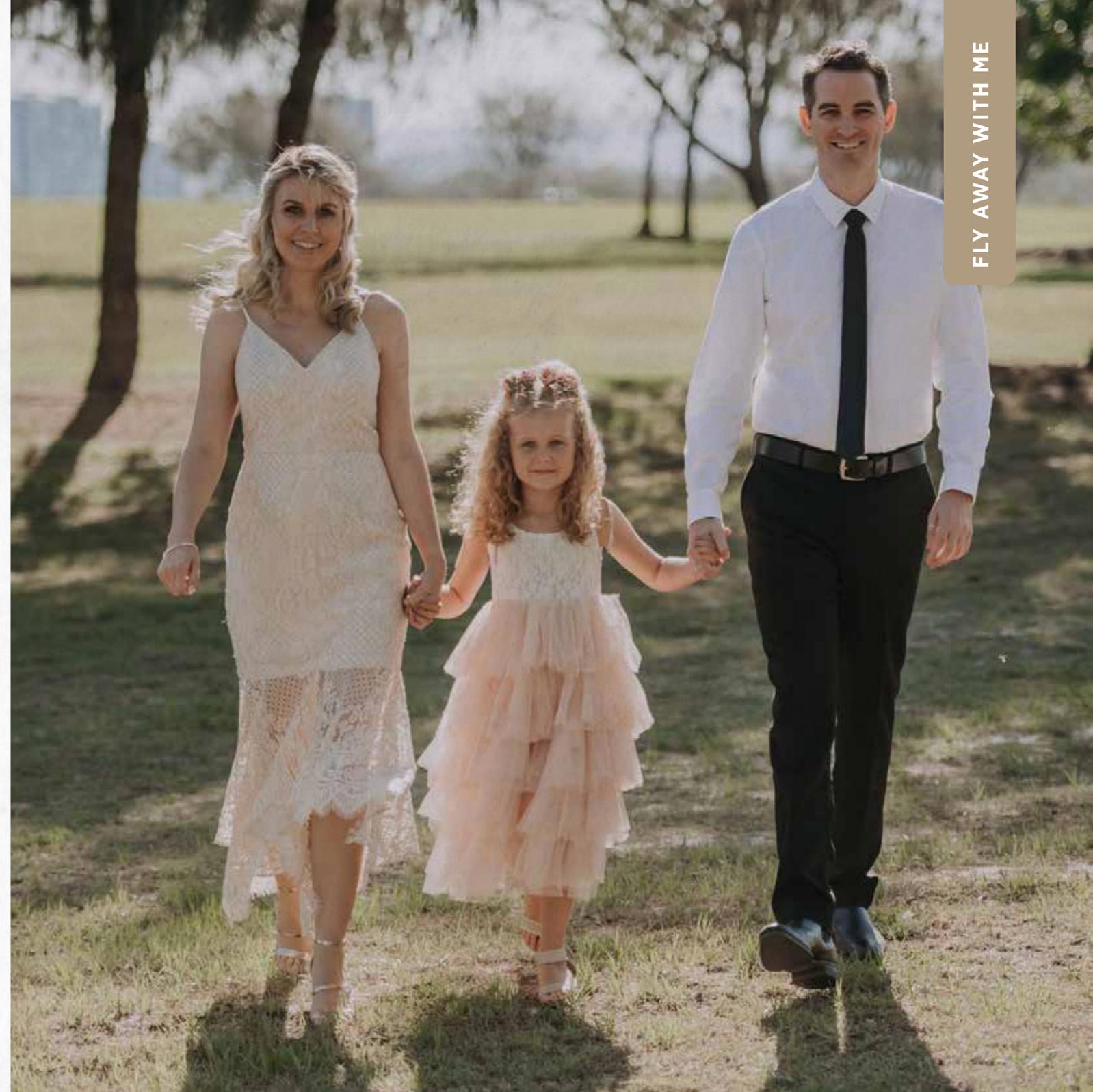
iPod connectivity for background  
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Welcome and directional signage

Stunning photo opportunities

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FLY AWAY WITH ME



## FLY AWAY WITH ME BANQUET PACKAGE

### 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)

### 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

#### Served with tea and coffee

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

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

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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

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

**Room types:**

**Superior Twin**

2x queen beds – 27m<sup>2</sup>

**Deluxe King**

1x king bed – 27m<sup>2</sup>

**King Suite**

1x king bed, 1x double sofa bed, kitchenette – 45m<sup>2</sup>

**Twin Suite**

1x king bed, 1x queen bed, kitchenette – 45m<sup>2</sup>

**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.



Upgrade your experience to create the most seamless and beautiful wedding day.

#### **FOOD AND BEVERAGE**

*All prices for per person*

Canapés on arrival from	\$4
Cocktail on arrival (each)	\$12
Additional hour of Pearl Package	\$6.50
Additional hour of Ruby Package	\$7.50
Dessert Petite Fours from	\$3.50
Dip Platters from	\$30
Cheese Boards from	\$90
DJ - Booked by The Island Entertainment Agent for 6 hours	\$860

#### **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.

#### **A SPECIAL GIFT FOR YOU**

*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 from 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

Carlton Draught

Stella Artois

Goose Midway

Corona

Bonamy's Cider

Soft Drinks and Juices

#### **OUR GIFT TO YOU**

\$750 spirit tab for the bridal party

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**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.

**Location and parking**

Located at 3128 Surfers Paradise Boulevard, just one block from the beach in the centre of the Surfers Paradise CBD. Pre-paid 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. No need for a wet weather option, The Island has you covered bringing the outdoors inside for your special day.

**Preferred suppliers**

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 are available on request.

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