

Rooftop

THE
ISLAND

Welcome

to The Island Rooftop

Thank you for contacting us here at The Island Rooftop.

The Rooftop is one of the hottest new spots on the Gold Coast, a fantastic new open-air venue which offers an incredible cocktail list, tantalising food options with an energetic atmosphere right in the heart of Surfers Paradise with amazing views.

The Rooftop offers an open-air space which is divided by garden beds and bench seating into individual spaces plus a large open section. Please be aware that The Rooftop offers a shared plate and platter menu and is not an a la carte venue.

The Rooftop reserves bookings for groups of 15 guests or more for special occasions and get-togethers. A reserved area will be allocated to your booking but the facilities (bar, bathroom, entertainment) are shared with other bookings and the general public. The Rooftop can facilitate pre-arranged drink vouchers or allocated bar tabs and pre-ordering of food is encouraged.

For groups of 300 guests or more, food and beverage options can be discussed with management.

The latest a space can be booked is 7.30pm and spaces will be held for 30 minutes from the booked time before being released.

**Large groups can have exclusive use of The Rooftop. Booking fees will apply.*

*The Island Rooftop
3128 Surfers Paradise Blvd, Surfers Paradise QLD 4217
www.theislandgoldcoast.com.au
Phone : (07) 5538 8000
Email : rooftop@theislandgoldcoast.com.au*



To Share

Garlic pizza (v)	12
Trio of dips	12
Wood fired bread	5
Mac and cheese croquettes (v)	10
Spicy tomato and chilli fried olives aioli (v)	8
Feta stuffed fried olives beetroot hommus	8
Sweet potato wedges jalapeño mayo (v)	8
Chips aioli (v)	8
Broccolini and snow peas toasted almonds	8
Balsamic, rocket and parmesan salad	8
Roasted pumpkin smokey paprika yogurt, pepitas and fried parsley	10
Duck liver pâté rustic sourdough, caramelised onion	12
Crispy popcorn chicken chimichurri dressing	16
Spicy buffalo wings asian slaw (gf)	16
Crispy lemon and pepper squid aioli (gf)	18

Sundried tomato arancini <i>creamy goat's cheese, smoked kalamata olive purée (v)</i>	16
Sizzling chilli and garlic prawns <i>rustic sourdough (gf)</i>	24
Garlic and rosemary lamb cutlets <i>tzatziki, salsa verde (gf)</i>	24
Grilled mediterranean vegetable salad <i>walnuts, feta cheese (v)</i> <i>add portuguese chicken</i> 4 <i>add smoked salmon</i> 6 <i>add grilled prawns</i> 6	18
Cheese board <i>goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini sticks, poppy seed crackers and focaccia bread</i>	20

BAO BUNS

Sticky pork belly <i>asian slaw</i>	2 for 14
Beef brisket <i>smoked cheddar, jalapeños</i>	2 for 14
Hoisin glazed mushrooms <i>sesame slaw</i>	2 for 14

Woodfired Pizza

Italian Sausage <i>talleggio cheese, caramelized onion, thyme, fior di latte mozzarella</i>	22
Funghi <i>field mushrooms, rosemary, pecorino romano, truffle pesto (v)</i>	24
Margherita <i>buffalo mozzarella, fresh basil (v)</i>	20
Prosciutto <i>cherry tomato, rocket</i>	24
Calabrese <i>salami, chilli, basil, red onion</i>	22
Capricciosa <i>double smoked ham, field mushrooms, artichokes, olives</i>	24
Siciliana <i>salami, olives, anchovies, capers</i>	22
Vegetarian <i>olives, roast vegetables, rocket (v)</i>	22
Four Cheese <i>provolone, blue cheese, pecorino, fior di latte mozzarella (v)</i>	24

PIZZA OPTIONS:

Vegan Cheese	add 4
Gluten Free Base	add 4



Rooftop Platters

Six Bao Platter **40**

*2x Sticky pork belly with slaw salad Bao Buns
2x Beef brisket, smoked cheddar and jalapeños Bao Buns
2x Hoisin glazed mushrooms with sesame slaw Bao Buns*

Charcuterie Platter **40**

*cured calabrese and prosciutto, brie, soft blue cheese,
goats curd, chef's selection dip, lemon and garlic marinated olives,
focaccia bread and grissini sticks*

Vegetarian Platter **40**

*pumpkin, beetroot, tomato and pickled onion skewers, mushroom arancini, sweet grilled corn,
hoisin glazed mushrooms, lemon and garlic marinated olives, pepita seeds,
chef's selection dip, soft blue cheese, brie and focaccia*

Rooftop Signature Share Platter **50**

*popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets,
salt and pepper calamari with beetroot hommus, sticky pork belly*

Wood Fired Pizza Platter **80**

choice of any 4 pizzas from the pizza menu above

*Share menu & platters available until 10pm. One bill per table.
If you have any food allergies or dietary requirements, please notify your
waiter & we will do our best to accommodate you.*

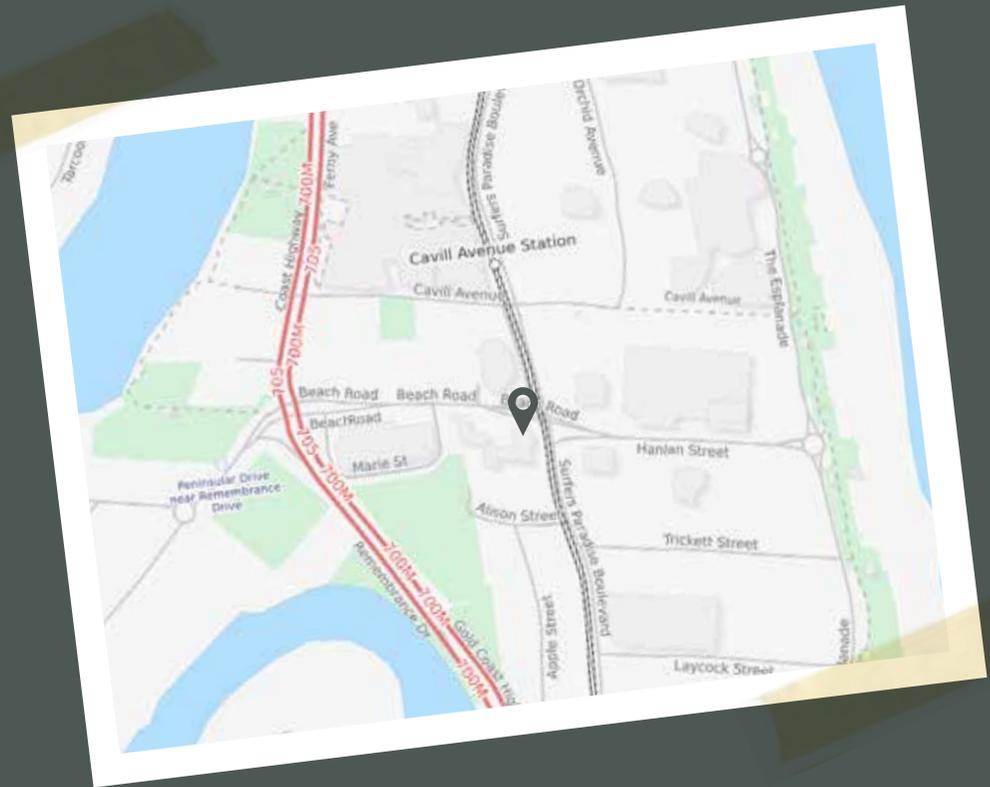


Location

The Island Rooftop
3128 Surfers Paradise Blvd, Surfers Paradise,
Gold Coast QLD 4217

Parking

The closest car park is Bruce Bishop Carpark on Beach Road.



TERMS & CONDITIONS

The Island Rooftop is an open-air cocktail style venue. A reserved area will be allocated to your booking but the facilities [bar, bathroom, entertainment] are shared with other booth bookings and the general public. Area will only be held for 30 minutes from booked time.

1. Pricing and Terms and Conditions

Are only valid for 7 days from date of issue. First in best dressed.

2. Confirmation

2.1. Bookings cannot be held. First in best dressed. All bookings are confirmed once forms and deposit has been received.

2.2. The booking is only considered as confirmed once The Rooftop receives the signed Terms & Conditions, completed Booking Confirmation page and outlined deposit amount.

2.3. The Rooftop reserve the right to cancel a tentative booking and allocate the space to another client if the required paperwork and deposit are not received by due date.

3. Booking Times

The Rooftop spaces may be booked from 12.00pm until close Saturdays and Sundays, 3pm until close Mondays to Fridays.

4. Payment

Full payment of the minimum spend is required to hold a function space. Payment can be made via direct debit [bank details below], cash, bank cheque or credit card [3.25% surcharge applies for Diners Club and American Express]. Any additional charges/purchases during the event [such as damages/bar tab extensions] that are not finalised by the conclusion of the event will be charged to the above card on the next business day unless another arrangements are made with the Function Manager.

5. Final Details

5.1. Pre-ordered food requirements are due 1 week prior to the booking date but can be changed up to 24 hours before the booking date.

5.2. Pre-paid bar tabs are to be finished on the night – no refunds/transfers/credits given for unconsumed bar tab.

5.3. Any additional goods and services or incidentals that are required on the day/evening of the function [such as extra food/bar tab extensions] are to be paid for on the night.

6. Booking Terms

6.1. Only the person who makes the booking or whose name appears on the booking sheet has authority to make changes to the Guest List and the Bar Account.

6.2. Bookings can be made on the day up to 7pm, 7 days a week.

7. The Rooftop Dress Code

Smart casual dress applies at all times. It is your responsibility to abide by these dress standards and to ensure that your attending guests also understand our door policy. Security and Management have the right to refuse entry should they deem an outfit inappropriate.

Ladies – Smart/ casual attire.

Gentlemen – Smart T's or collared shirt and dress jeans or shorts.

Visible ink will be at the discretion of Security and Management. No face tattoos.

8. Special Occasions / Decorations;

8.1. 18th Birthdays and 21st Birthdays – are welcomed providing parent/guardian are involved in the booking process.

8.2. Hen's Parties – are welcome however decorative attire, paraphernalia and games are to be kept subtle and tasteful.

8.3. Bucks Parties – are not permitted as venue policy.

8.4. We reserve the right to cancel any bookings who do not meet these conditions.

9. Pricing/Menu & Beverage Items;

9.1. Every attempt is made to maintain prices/menu/beverages as printed, but these may be subject to increase/change due to availability of product.

9.2. Prices are GST inclusive.

10. Responsible service of alcohol;

10.1. All guests are to have sufficient ID, should they be unable to provide it when asked, they may not be served alcohol.

10.2. The Rooftop reserves the right to remove any guest from the function or from the premises if Security or Management deem them to be intoxicated, unruly, aggressive or destructive as per the Qld Liquor Licensing Law. No refund will be available to the client should this occur.

10.3. As a licensed venue, no BYO is permitted.

10.4. The Island Rooftop is an 18+ venue only.

11. Parking

Closest car park is Bruce Bishop Carpark on Beach Road.

12. Insurance;

12.1. This agreement indemnifies Katarzyna Group [its staff, agents and contracts] from and against all liabilities, damage and claims due to, or accidental to, the conduct and security of event guests, and any property loss or damaged to event guests.

12.2. The venue provides public liability insurance to cover our guests who could suffer accidental personal injury on the premises.

13. Entry Requirements;

13.1. Appropriate Photo ID is required by all guests and must be presented to Security on entry.

13.2. All guests will adhere to both Fire Safety Act and Liquor License Act.

13.3. Guests that Security deem as intoxicated will not be permitted entry.

13.4. The Rooftop is a peaceful venue and will NOT tolerate violence of any kind – patrons involved in any type of physical violence will be in breach of the house rules and ejected from the venue or apprehended.

14. Loss or damages;

The client shall be responsible for any loss or damage to the premises, its fittings and/or equipment or injury to any staff member caused by any guest of or contractor engaged by the client, or his servants or agents prior to, during or after the function. The client shall also be responsible for loss of or damage to their property and or the property of any guest or contractor engaged by the client or his servant or agent, left on the premises prior to, during or after the function; and shall indemnify The Rooftop in respect of any such loss or damage.

15. Smoking policy;

Smoking is only allowed in designated areas.

16. BYO Food;

No outside food or beverage is permitted unless there is prior written approval by management.

17. The Rooftop reserves the right to use any image

The Rooftop reserves the right to use any image or photograph taken of the room(s) from my event, taken by The Rooftop for the purpose of any legitimate advertising or marketing or media.

18. Cancellation;

18.1. Notification of your cancellation must be received in writing [email or fax].

18.2. A fee of \$50.00 applies for all cancellations.

18.3. The payment is non-refundable if the booking is cancelled within 14 days of the booking date.

18.4. We understand that unforeseen and unfortunate circumstances may apply to a cancellation of a booking and will be happy to discuss these circumstances with you to assist in such an event.

18.5. You also have the option to transfer your deposit payment to another date instead of cancelling [depending availability] without incurring any fees or charges.

18.6. If cancelled within 24 hours of the event, full payment will be forfeited.

I [insert name] _____

have read the above and agree to proceed with the booking as outlined in the following BOOTH CONFIRMATION at The Island

Booking Date: _____

CLIENT NAME _____

CLIENT SIGNATURE _____

Date: / /

THE ISLAND BOOKING CONFIRMATION

In order to secure your booking please complete the below form and return via fax, 07 3114 7474, email to rooftop@theislandgoldcoast.com.au or by post to Katarzyna Group - PO Box 261 Fortitude Valley QLD 4006 Australia. Please retain a copy of this agreement for your records.

EVENT DATE	
EVENT NAME	
ESTIMATED NUMBERS	
MINIMUM SPEND	CONTACT NAME
DEPOSIT AMOUNT	PHONE
ARRIVAL TIME	EMAIL

* Space booking arrival time must be between 6:30pm-7:30pm. Extended bookings can be arranged. The required minimum spend is to be paid in full. Payment will be made via;

CREDIT CARD - PLEASE NOTE SURCHARGE MAY APPLY

PLEASE CIRCLE	VISA (1% surcharge)	MCARD (1% surcharge)	AMEX (3.25% surcharge)	DINERS (3.25% surcharge)
CARD NUMBER				
EXPIRY DATE				
CARDHOLDER NAME				
CARDHOLDER SIGNATURE				
AMOUNT (inc. surcharge)				
Will this card be used for the outstanding balance				

Any additional charges/purchases during the event [such as damages/bar tab extensions] that are not finalised by the conclusion of the event will be charged to the above card on the next business day unless another arrangements are made with the Function Manager.

DIRECT DEPOSIT - PLEASE PROVIDE A COPY OF THE REMITTANCE RECEIPT

ACCOUNT NAME	RIVERLAND HOSPITALITY VEGAS BAR
BSB	084 255
ACCOUNT NUMBER	773149560
REFERENCE	Please use first names & date [e.g.: Samantha 23513]
AMOUNT	

THE ISLAND ROOFTOP FINAL DETAILS FORM

In order to secure your booking please complete the below form and return via fax, 07 3114 7474, email to rooftop@theislandgoldcoast.com.au or by post to Katarzyna Group - PO Box 261 Fortitude Valley QLD 4006 Australia. Please retain a copy of this agreement for your records.

EVENT DETAILS	
DATE	
EVENT NAME	
ESTIMATED NUMBERS	
ONSITE CONTACT (Name and Mobile)	

CATERING	
SERVICE TIME	
	<p>TO SHARE:</p> <p>Garlic pizza (v) 12 QTY: _____</p> <p>Trio of dips 12 QTY: _____</p> <p>Wood fired bread 5 QTY: _____</p> <p>Mac and cheese croquettes (v) 10 QTY: _____</p> <p>Spicy tomato and chilli fried olives aioli (v) 8 QTY: _____</p> <p>Feta stuffed fried olives beetroot hummus 8 QTY: _____</p> <p>Sweet potato wedges jalapeño mayo (v) 8 QTY: _____</p> <p>Chips aioli (v) 8 QTY: _____</p> <p>Broccollini and snow peas toasted almonds 8 QTY: _____</p> <p>Balsamic, rocket and parmesan salad 8 QTY: _____</p> <p>Roasted pumpkin smokey paprika yogurt, pepitas and fried parsley 10 QTY: _____</p> <p>Duck liver pâté rustic sourdough, caramelised onion 12 QTY: _____</p> <p>Crispy popcorn chicken chimichurri dressing 16 QTY: _____</p> <p>Spicy buffalo wings asian slaw (gf) 16 QTY: _____</p> <p>Crispy lemon and pepper squid aioli (gf) 18 QTY: _____</p> <p>Sundried tomato arancini creamy goat's cheese, smoked kalamata olive purée (v) 16 QTY: _____</p> <p>Sizzling chilli and garlic prawns rustic sourdough (gf) 24 QTY: _____</p> <p>Garlic and rosemary lamb cutlets tzatziki, salsa verde (gf) 24 QTY: _____</p> <p>Grilled mediterranean vegetable salad walnuts, feta cheese (v) add portuguese chicken add smoked salmon add grilled prawns 18 QTY: _____</p> <p>Cheese board goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini sticks, poppy seed crackers and focaccia bread 20 QTY: _____</p>
FOOD SELECTION Please highlight selection and quantities	

BAO BUNS:

Sticky pork belly <i>asian slaw</i>	2 for 14	QTY: _____
Beef brisket <i>smoked cheddar, jalapeños</i>	2 for 14	QTY: _____
Hoisin glazed mushrooms <i>sesame slaw</i>	2 for 14	QTY: _____

ROOFTOP PLATTERS:

Six Bao Platter **40** **QTY:** _____

2x Sticky pork belly with slaw salad Bao Buns, 2x Beef brisket, smoked cheddar and jalapeños Bao Buns, 2x Hoisin glazed mushrooms with sesame slaw Bao Buns

Charcuterie Platter **40** **QTY:** _____

cured calabrese and prosciutto, brie, soft blue cheese, goats curd, chef's selection dip, lemon and garlic marinated olives, focaccia bread and grissini sticks

Vegetarian Platter **40** **QTY:** _____

pumpkin, beetroot, tomato and pickled onion skewers, mushroom arancini, sweet grilled corn, hoisin glazed mushrooms, lemon and garlic marinated olives, pepita seeds, chef's selection dip, soft blue cheese, brie and focaccia

Rooftop Signature Share Platter **50** **QTY:** _____

popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets, salt and pepper calamari with beetroot hummus, sticky pork belly

Wood Fired Pizza Platter **80** **QTY:** _____

choice of any 4 pizzas from the pizza menu above

WOOD FIRED PIZZAS:

Italian Sausage **22** **QTY:** _____

talleggio cheese, caramelized onion, thyme, fior di latte mozzarella

Funghi **24** **QTY:** _____

field mushrooms, rosemary, pecorino romano, truffle pesto (v)

Margherita **20** **QTY:** _____

buffalo mozzarella, fresh basil (v)

Prosciutto **24** **QTY:** _____

cherry tomato, rocket

Calabrese **22** **QTY:** _____

salami, chilli, basil, red onion

Capricciosa **24** **QTY:** _____

double smoked ham, field mushrooms, artichokes, olives

Siciliana **22** **QTY:** _____

salami, olives, anchovies, capers

Vegetarian **22** **QTY:** _____

olives, roast vegetables, rocket (v)

Four Cheese **24** **QTY:** _____

provolone, blue cheese, pecorino, fior di latte mozzarella (v)

FOOD SELECTION

Please highlight selection and quantities

*Share menu & platters available until 10pm. One bill per table.
If you have any food allergies or dietary requirements, please notify us on this form & we will do our best to accommodate you.*

NOTES

BEVERAGES	
BAR TAB AMOUNT	\$
EXCLUSIONS Please advise if there is any restrictions on drinks being available on a tab	
Will spirits be included on the bar tab?	

PREFERRED TIMINGS	
GUESTS ARRIVE	
CONCLUSION OF BOOKING	
EVENT SNAPSHOT [Please provide a brief overview]	
Do you require a host? [\$50 per hour - min. 3 hours]	
FINAL PAYMENT [Due: Monday week of booking. Please advise how will this be finalised]	<p>If you would like to direct deposit the full amount please use below information: Account name: RIVERLAND HOSPITALITY VEGAS BAR BSB: 084-255 Account Number: 773149560 Reference: (first name and date)</p> <p>Please take the payment off the credit card provided: YES / NO</p>

Please return form to rooftop@theislandgoldcoast.com.au for booking confirmation.

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