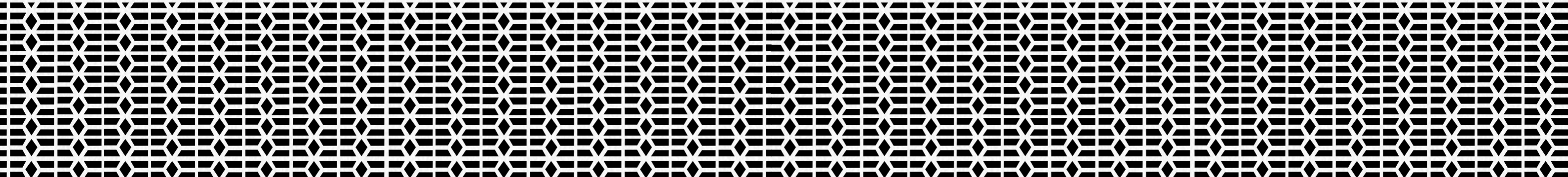


MEET. GATHER. CELEBRATE.

**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.**

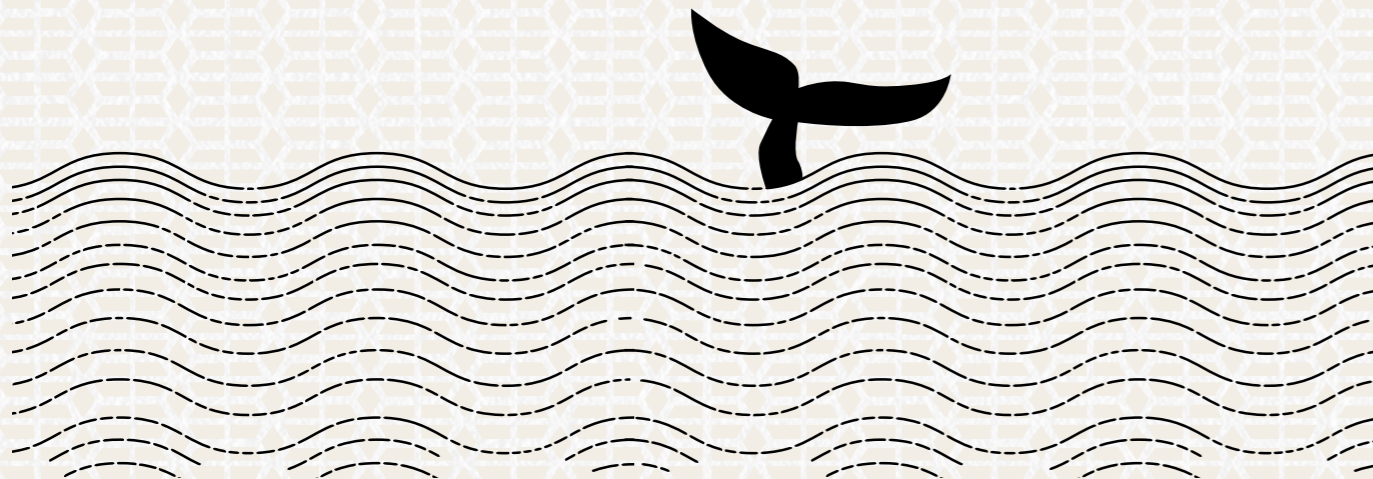


Introducing The Penthouse, The Island Gold Coast's exclusive top-floor venue.

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.

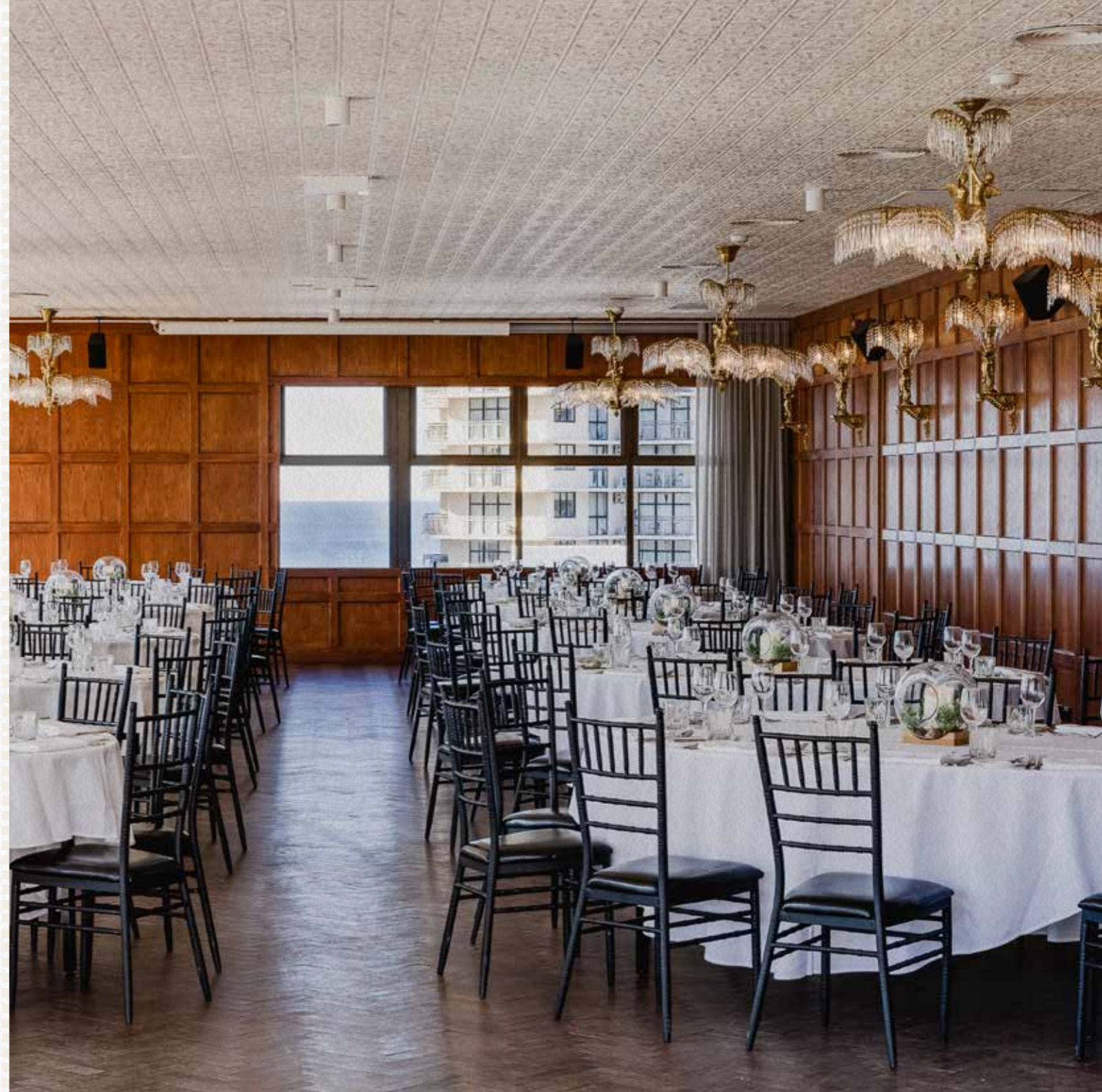
It's the perfect setting for any function, from keynote presentations to cocktail parties.

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



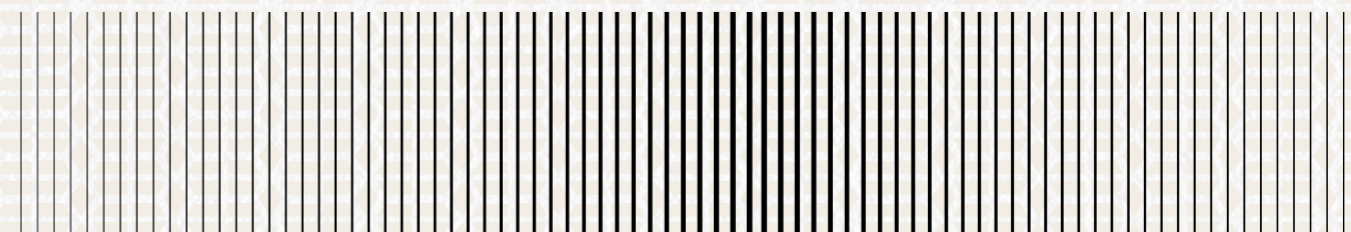
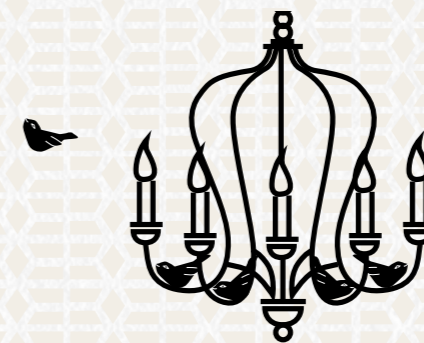
Our Ocean View room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

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





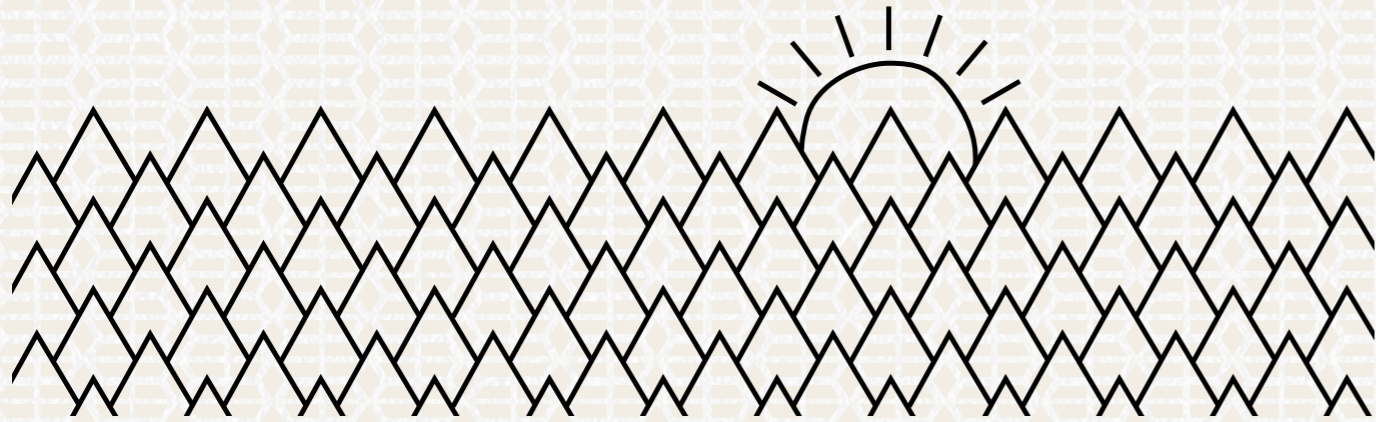
The wonderful open-air terrace provides an unexpected setting that takes your breath away.



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

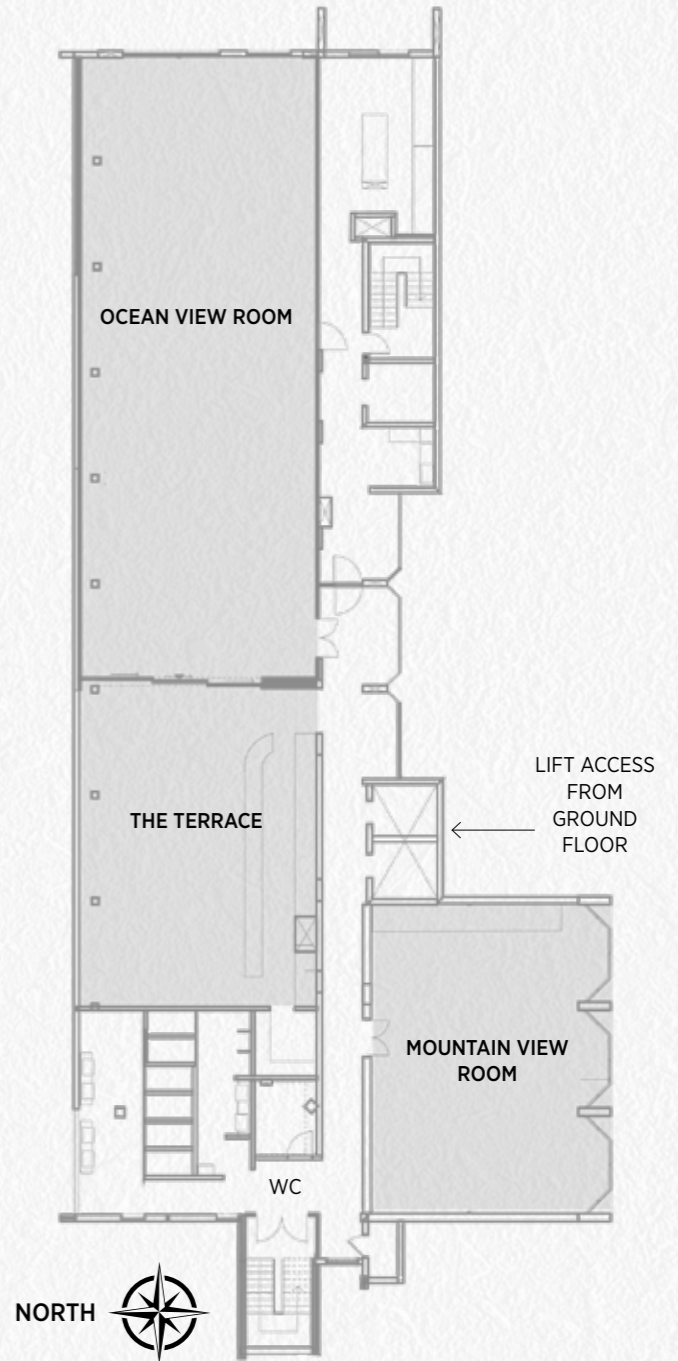
MOUNTAIN VIEW

Room Capacities

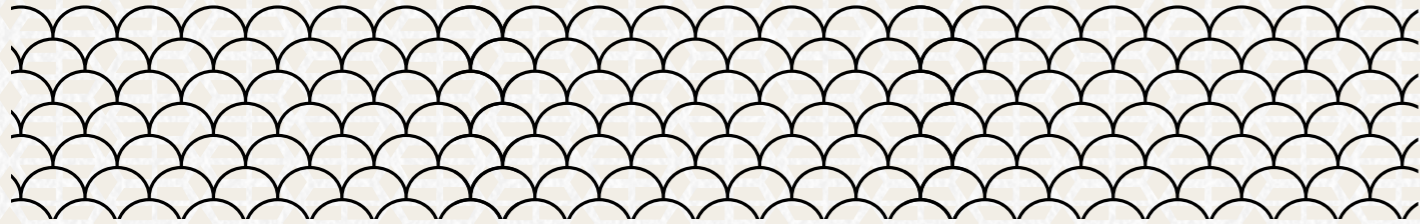
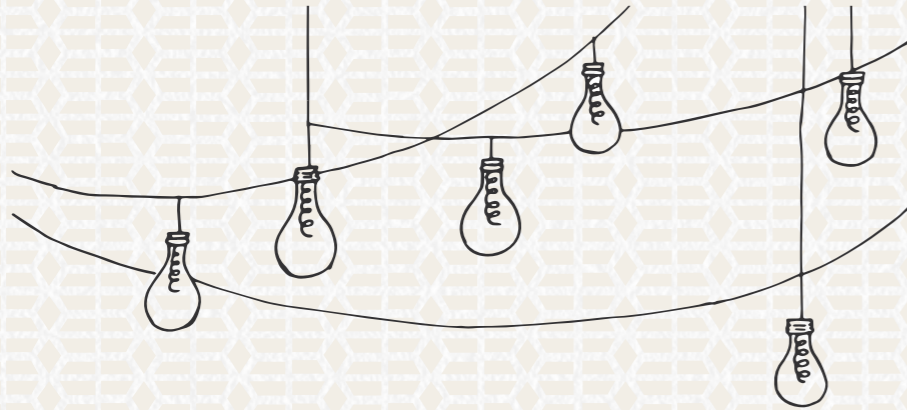
- Banquet - 60
- Cocktail - 80
- Theatre Style - 70

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

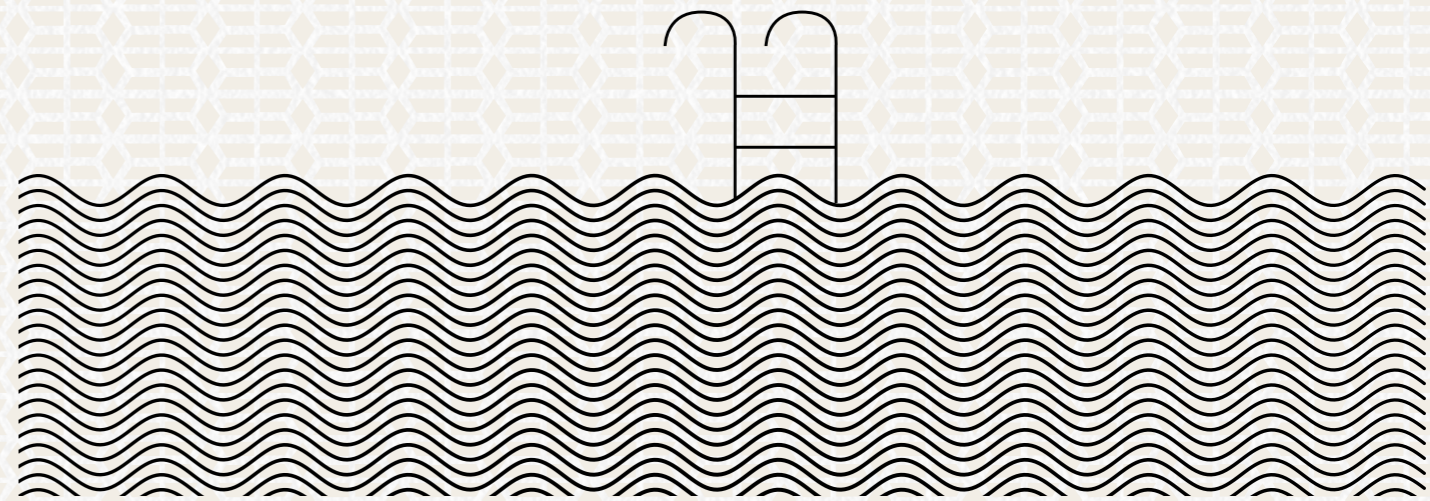
The Island Rooftop is fast becoming the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivalled atmosphere for a truly unique local experience. This space is ideal for small gatherings up to gala celebrations catering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





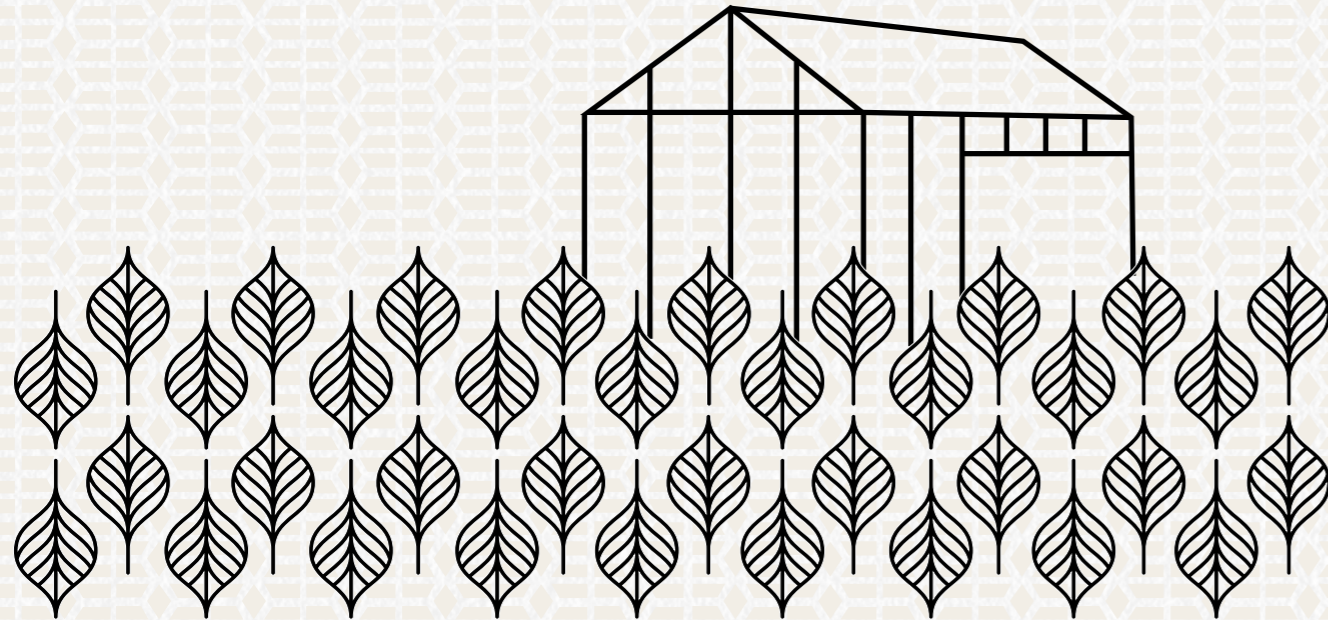
Who doesn't like a sun-basked
poolside party?

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 events. 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

Room Capacities

Banquet - 350

Cocktail - 700

Built-in Audio Visual

2 x Wireless Microphones

Data Projector:

Optoma - Brightness:

5000 Ansi Lumens

Full HD resolution

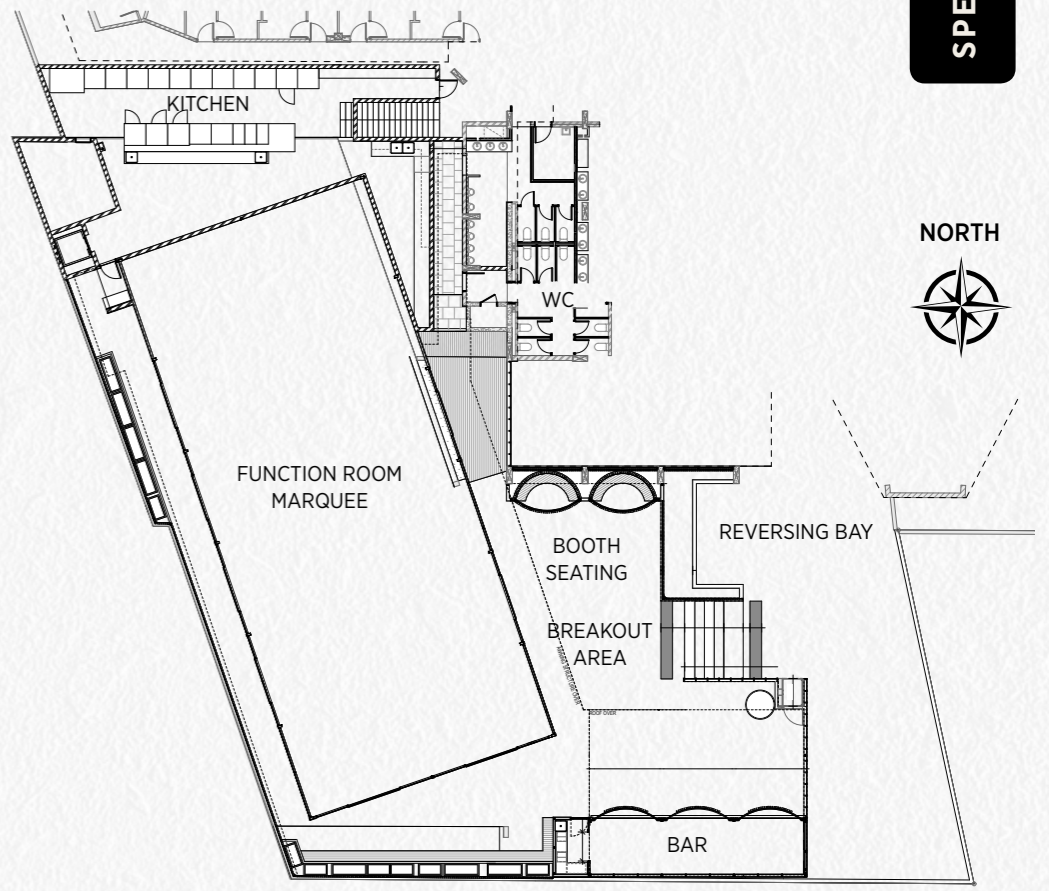
1920 x 1080

Ratio 16:9 Wide Screen

Sound system

Staging (scalable)

iPod Connectivity



SPECIFICATIONS

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

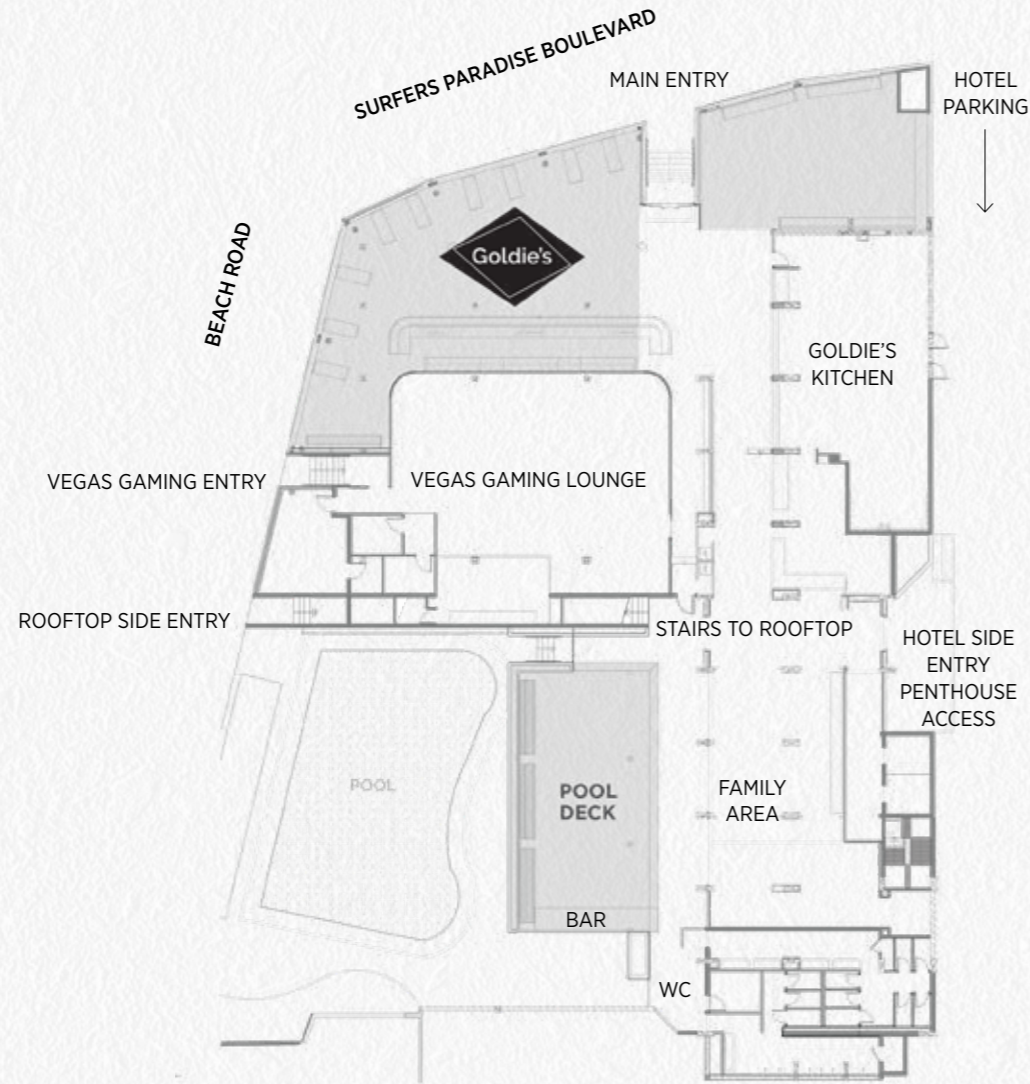


This energetic bar and bistro is the perfect place to mingle with guests and taste the mouth-watering culinary delights of our acclaimed chefs. Imagine a live band, a soft breeze, a long lunch or jubilant dinner, and Goldie's is the picture that presents. For that extra special Gold Coast touch, retractable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

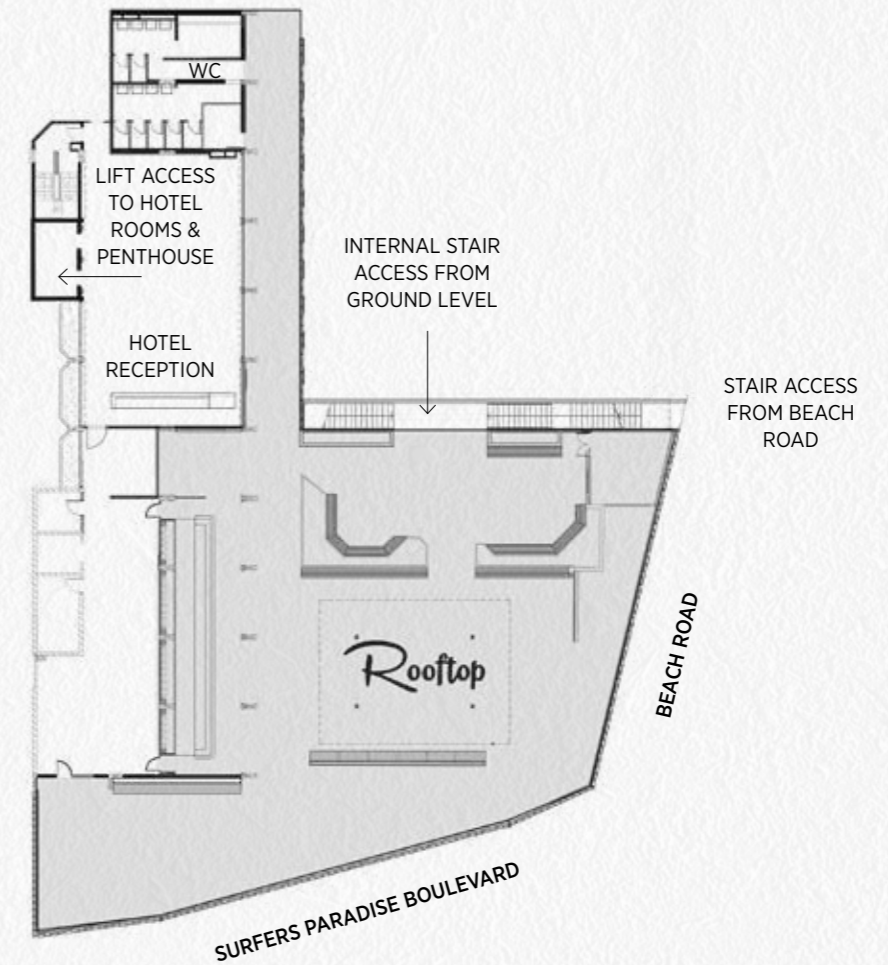
Banquet - 70

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 or Twin Suite \$230
Room only rates (excludes blackout dates)

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

Blackout dates are as follows:

GC 600 Motor Race: 24 - 26 October 2019

Christmas and New Year: 24 December 2019 – 12 January 2020

Chinese New Year: 24 – 28 January 2020

Easter: 11 - 14 April 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 30th June 2020 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

Fresh seasonal fruit platters (gf/df)

Assorted baked Danishes or mini muffins

Tea and coffee station

Choose from one of the following for \$2 extra per person:

Mixed protein balls (gf)

Muesli slice extra

Coconut chia pudding (gf/df)

Acai banana blend (gf/df)

Breakfast wrap – lightly toasted flour tortilla wraps with bacon, egg and Jarlsberg cheese (vo)

CONTINENTAL BREAKFAST

\$28 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Toasted muesli, yoghurt, acai blend, local blueberries and finger lime pearls (v)

Smoked salmon cream cheese or Portobello mushroom and feta croissants (v)

San Daniele ham and tomato or spinach and goats cheese quiche (v)

Tea and coffee station

BUSINESS BREAKFAST

\$35 per person

Served on the table or as a buffet

Chilled fruit juices

Toasted muesli, yoghurt, acai blend, local blueberries and finger lime pearls (v)

Mini muffins

Tea and coffee station

Then choose one of the plated options;

Full English breakfast – grilled black forest bacon, chicken and thyme or beef and tomato relish chipolata, Portobello mushroom, baby English spinach, Roma tomato, fluffy scrambled eggs and a lightly toasted bayonet roll (gfo)

Eggs benedict – San Daniele ham, poached eggs, hollandaise and toasted English muffin. Add cold smoked salmon \$2 per person



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

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 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

Room signage

CATERING

Arrival tea and coffee station

Morning or afternoon tea – choose one item from our Break Menu options





CHEF'S TABLE SELECTION LUNCH

\$25 per person

SANDWICH LUNCH

A selection of mixed sandwiches

Greek salad – heirloom tomato, mixed leaves, cucumber, roasted red peppers, black and green olives, Spanish onion and Danish feta with a lemon thyme extra virgin olive oil (gf/v) Add chicken \$2 per person

House baked beef and mustard sausage rolls with tomato chutney

Fresh seasonal fruit platters (gf/df)

WORKERS LUNCH

Choose 2:

Traditional Caesar salad – crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons. Add chicken \$2 per person



Greek salad – heirloom tomato, mixed leaves, cucumber, roasted red peppers, black and green olives, Spanish onion and Danish feta with a lemon thyme extra virgin olive oil (gf/v) Add chicken \$2 per person

Mixed leaves, scenic rim tomato, smoked cheese, Spanish onion, cucumber with ranch dressing (gf/v) Add chicken \$2 per person

Choose 2:

Free range chicken from the Rotisserie (gf/df)

Beef or chicken lasagne

Mixed vegetable jungle curry (gf/df/vegan)

Lemon and dill butter grilled fish (gf)

Rustic breads served with a selection of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

ENGLISH PLOUGHMAN'S LUNCH

Clothed aged cheddar cheese

Free range chicken from the Rotisserie (gf/df)

Traditional Caesar salad – crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons (gfo/vo) Add chicken \$2 per person

Waldorf salad – celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (gf/v)

Add chicken \$2 per person

Condiments (v)

Boiled eggs

Rustic breads served with a selection of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Fresh seasonal fruit platters (gf/df)



CONFERENCE CATERING

BREAK MENU OPTIONS

One selection – \$10 per person

Two selections – \$16 per person

Toasted muesli, yoghurt, acai blend, local blueberries and finger lime pearls

Oven baked selection of Danishes

Mini muffins

House baked beef and mustard sausage rolls with tomato chutney

Freshly baked chocolate chip cookies

Blueberry and raspberry friands (gf)

Fresh seasonal fruit platters (gf/df)

Mixed protein balls (gf)

Muesli slice

Coconut chia puddings (gf/df)

All menu items are served with tea and coffee station





COCKTAIL



Cold canapés - \$4

Sous vide lamb loin en croûte with spiced blackcurrant chutney (df)

Rotisserie chicken mayo and mango bites, on mini toast (df)

Duck breast, sticky beetroot relish, puffed black forbidden rice (gf/df)

Cold canapés - \$5

Virgin Mary oyster shooter (gf/df)

Pistachio crusted seared tuna with papaya mayo (gf/df)

House cured beetroot salmon gravlax, cucumber and dill mayo (gf)

Hot canapés - \$4

Beef and mustard sausage rolls with tomato chutney

Roast duck spring rolls with spicy plum sauce (df)

Baby English spinach and goats cheese tart (v)

Prawn twisters with sweet chilli lime mayo (df)

Garden green pea arancini with saffron aioli (gf)

Sweet corn, yellow polenta and pecorino arancini with black garlic mayo (gf/v)

Honey soy chicken skewers, with toasted sesame seeds (gf/df)

Chick pea falafel served with smoked baba ghanoush (vegan/gf/df)

Vegan wild mushroom arancini (vegan/gf/df)

Hot canapés - \$5

Caramelised onion, smoked speck and blue cheese stuffed mushroom (gf/vo)

Mini beef wellington, mushroom duxelle and duck liver pate



Substantial canapés - \$9

Pork and peanut san choy bau, (gf/df)

Mini cheese burger - beef, double cheddar, pickle, tomato sauce on a brioche bun (gfo)

Falafel served on tabouli with smoked baba ghanoush (vegan/gf/df)

Spicy prawn taco bowl - Mexican black bean, fresh tomato, Spanish onion, sweet corn (df)

Open grill - shredded roast chicken, Liguria olives and marinated feta with a garlic and tomato base (vo)

Poke bowl with sesame crusted tuna or honey soy chicken (gf/df)

Mini lamb burger - lamb, capsicum relish and haloumi on a brioche bun

Dessert canapés - \$3.5

Mini cheesecakes

Selection of macarons (gf)

Salted caramel tarts (gf)



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

Moroccan spiced seared tuna with harissa sour cream, kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Smoked lamb with wild rocket, heirloom tomatoes, caramelised onion, roasted eggplant and Danish feta (gf)

ENTRÉES - WARM PLATED

Beef sirloin with vanilla pom purée roasted king brown mushrooms, blistered truss cherry tomatoes finished with a red wine sauce (gf)

Humpty Doo barramundi with roasted seasonal vegetables with fresh dill and lemon juice (gf/df)

Duck breast with roasted sweet potato, buttered greens and salsa verde (gf/df)

Apple cider braised pork cheeks with creamy mashed potato, seasonal greens and spiced apple jus (gf)

Chicken breast with skordalia, buttered seasonal vegetables, wild mushroom and chicken glaze (gf)

MAINS - HOT PLATED

Lamb loin with creamy white polenta, seasonal greens, roasted field mushrooms and sticky lamb sauce (gf)

Humpty Doo barramundi with smashed chat potatoes, fennel purée and salsa verde (gf/df)

Harissa marinated chicken breast, spiced roast sweet potato, seasonal greens with a lime harissa yoghurt (gf)

Beef eye fillet with skordalia, roasted king brown mushroom, blistered cherry tomatoes and café de Paris butter (gf)

Lemon and thyme chicken breast with roasted root vegetables, pom purée finished with a dark chicken jus (gf/df)



King pork cutlet with roasted black carrot, cauliflower purée, buttered greens and a redcurrant glaze (gf)

Macadamia and black quinoa crusted market fish with mango purée and seasonal garden salad (gf/df)

Duck breast with roast butternut pumpkin, beetroot and goat's cheese finished with a beetroot glaze (gf)

DESSERTS

Mango white chocolate macadamia mango fool

Peach and blueberry panna cotta with a biscotti

Cookies and cream cheese cake

Chocolate torte with double chocolate ice cream (gf)

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

Pick 3 cheeses:

Shadows of blue
Maffra clothed aged cheddar
Tarago washed rind
Woombye ash brie
Soignon goat's cheese

Dessert served with tea and coffee

SIDES

\$3 per person (20 people minimum)

Creamy potato mash (gf/v)

Garlic buttered chat potatoes (gf/v)

Seasonal buttered greens with toasted white sesame seeds (gf/v)

Blackened carrots with smoked almonds (gf/df/v)

Roast sweet potato and chive mash (gf/v)



SHARE MENUS

Entrée and main \$80 per person
Main and dessert \$75 per person
Entrée, main and dessert \$90 per person

ENTRÉES - CHOOSE TWO:

Italian style pork cheeks on skordalia with seasonal greens in an intensely rich sauce from the braise (gf/df)

Lamb loin with creamy buttered white soft polenta, roast beetroot finished with mint salsa verde (gf)

Duck breast on burnt orange pearl cous cous, seasonal greens finished with orange and star anise glaze (df)

Moroccan spiced seared tuna with harissa sour cream kipfler potato salad, Spanish onion, mixed olives and beans (gf)

Beef eye fillet, yellow polenta cake, buttered greens, café de Paris butter (gf)

Smoked chicken, Mediterranean vegetables, black quinoa stack with mango and seeded mustard dressing (gf/df)

MAINS - CHOOSE TWO:

48 hour sous vide mustard and herb crusted beef sirloin served medium (gf)

Salsa verde rolled porchetta (gf)

Lemon, garlic and thyme butterflied roast chicken (gf)

Whole baked local reef fish (gf)

Boneless herb crusted rolled lamb leg roulade (gf)



SIDES - CHOOSE TWO:

Hasselback butternut pumpkin (gf)

Roast herb chat potatoes (gf)

Creamy potato chive mash (gf)

Baked buttered corn (gf)

Medley of roasted root vegetables (gf/df)

Zucchini and parmesan (gf)

Seasonal buttered greens (gf)

Purple carrots with smoked almonds (gf/df)

Chunky ratatouille (gf/df)

Sweet potato mash (gf/df)

DESSERTS - CHOOSE TWO:

Passion fruit curd and strawberry tart (gf/df/vegan)

Dulce de leche salted caramel tart with Chantilly cream (gf)

Mississippi mudcake with double chocolate ice cream

Apple and rhubarb crumble with cinnamon and vanilla ice cream (gfo)

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

Pick 3 cheeses:

Shadows of blue
 Maffra clothed aged cheddar
 Tarago washed rind
 Woombye ash brie
 Soignon goat's cheese



BUFFET MENUS

Buffet 1 \$90 per person

MAINS

Herb roasted pork belly (gf/df)

Lemon and thyme roasted chicken (gf/df)

Humpty Doo barramundi jungle curry (gf/df)

Mixed root vegetable yellow curry (gf/df)

Mustard crusted beef sirloin (gf/df)

SIDES

Mixed steamed vegetables (gf/df)

Roasted vegetables (gf/df)

Scented jasmine rice (gf/df)



SALADS

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (gf)

Greek-ish salad - heirloom tomato, mixed leaves, cucumber, roasted red peppers, black and green olives, Spanish onion and Danish feta with a lemon thyme E.V.O.O (gf)

Traditional Caesar salad - crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons

Mixed leaves, scenic rim tomato, smoked cheese, Spanish onion and cucumber with ranch dressing (gf)

Rustic breads served with a selection of specialty salts, kampfot pepper, dukka spice, roasted garlic whipped butter and E.V.O.O

DESSERTS

Mississippi mud cake

Sticky date pudding

Fresh seasonal fruit platter (gf/df)

Buffet 2 \$70 per person

MAINS

Herb roasted pork belly (gf/df)

Lemon and thyme roasted chicken (gf/df)

Humpty Doo barramundi jungle curry (gf/df)

Mixed root vegetable yellow curry (gf/df)

SIDES

Mixed steamed vegetables (gf/df)

Roasted vegetables (gf/df)

Scented jasmine rice (gf/df)



SALADS

Greek-ish salad - heirloom tomato, mixed leaves, cucumber, roasted red peppers, black and green olives, Spanish onion and Danish feta with a lemon thyme E.V.O.O (gf)

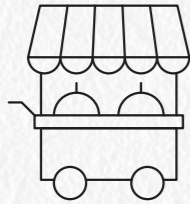
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Rustic breads served with a selection of specialty salts, kampfot pepper, dukka spice, roasted garlic whipped butter and E.V.O.O

DESSERTS

Sticky date pudding

Fresh seasonal Fruit platter



CHEESE, CHARCUTERIE & FOOD STATIONS

Cheese board \$90 Serves 10

Selection of Australian and imported cheeses, brandied fruit compote, quince paste, lavosh crackers (gfo/vo)

Charcuterie board \$90 Serves 10

Selection of cold meats, breads and condiments (gfo/vo)



FOOD STATIONS Minimum 100 guests

Mezze \$9.5 per person

Assortment of dips and breads (3 Dips) (v)

Charcuterie \$15 per person

Selection of cold meats, breads and condiments (gfo/vo)

Cheese \$14.5 per person

Selection of Australian and imported cheeses, brandied fruit compote, quince paste and lavosh crackers. (gfo/vo)

Cheese and chocolate cart

\$15.5 per person

Mixed hard and soft cheeses, varied broken chocolate slabs, strawberries, miniature desserts and petit fours (gfo/v)



Pasta \$14 per person

SELECT TWO:

Chicken, pesto, cherry tomatoes and aged pecorino

Chicken carbonara - bacon, garlic, white wine cream

Arabiata - vine ripened tomatoes, chilli, chopped herbs (v)

Bolognese - rich mince ragù

Carvery \$15 per person

Herb roasted pork belly with roast pumpkin, apple chutney and gravy (gf/df)

Mustard crusted beef sirloin, roast potatoes and horseradish sauce (gf/df)

Tasmanian blue oysters \$13.5 per person (3 oysters per person)

SELECT THREE TYPES:

Natural

Ruby grapefruit pearls

Mignonette

Kilpatrick

Rockefeller

Mornay

Spanish Paella \$14 per person

Traditionally cooked in paella pans, the freshest seafood, chorizo sausage, chicken, fresh local vegetables, paprika and saffron, combined with the finest carnaroli rice and house made stock (df)

Risotto station \$14 per person

CHOOSE ONE OF THE FOLLOWING:

Wild exotic creamy mushroom and shallot risotto (v) add chicken \$2 per person

Mixed seafood odyssey in a rich tomato passata risotto



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)

4 Pines Pacific Ale (Mid)

BOTTLED BEER

Cascade Light

CIDER

Bulmers 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)

WHITE WINE

Bandini Prosecco (Italy)

WHITE WINE

Babich Black Label Sauvignon Blanc (Marlborough, NZ)

Stoneleigh Chardonnay (Marlborough, NZ)

ROSÉ

Barose 18 Rosé (Barossa, SA)

RED WINE

Babich Pinot Noir (Marlborough, NZ)

Cantina Tollo (Italy)

TAP BEER

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

BOTTLED BEER

Cascade Light

Corona

CIDER

Bulmers Cider

OTHER

Soft drinks and juices

DIAMOND SELECTION

2 Hours – \$48 per person
 3 Hours – \$56 per person
 4 Hours – \$65 per person
 5 Hours – \$69 per person
 6 Hours – \$73 per person

CHAMPAGNE

Mumm Grand Cordon (France)

WHITE WINE

Earth's End Sauvignon Blanc (Marlborough, NZ)

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

Babich Pinot Gris (Marlborough, NZ)

ROSÉ

AIX Rosé (France)

RED WINE

Nanny Goat Pinot Noir (Otago, NZ)

Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

TAP BEER

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

BOTTLED BEER

Cascade Light

Corona

CIDER

Bulmers Cider

OTHER

Soft drinks and juices

ADDITIONS

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.

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