

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.

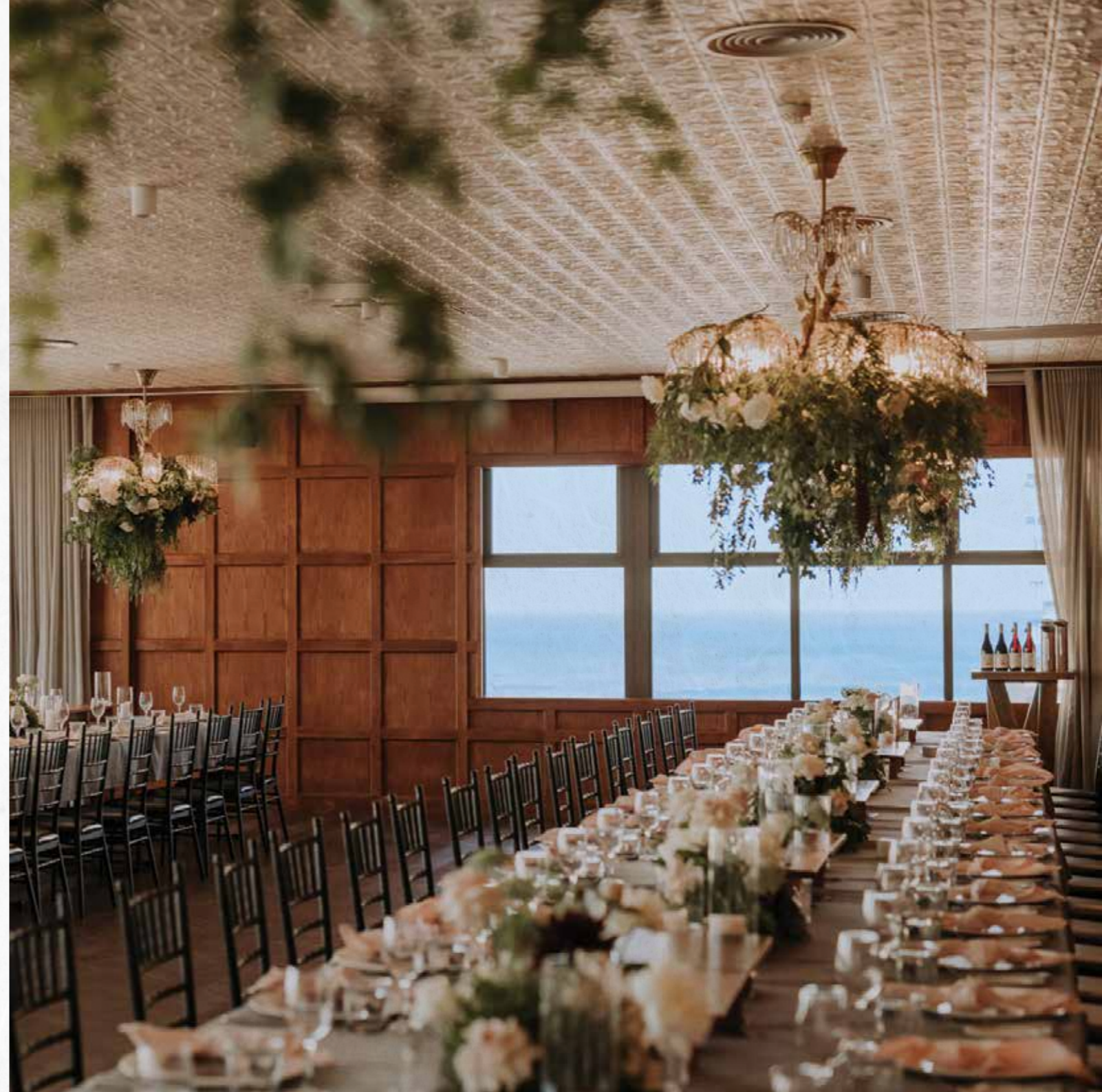
This elegant, airy top-floor space with two large rooms and an open-air terrace bar has captivating views of the famous Surfers Paradise coastline, CBD and the Gold Coast Hinterland.

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.

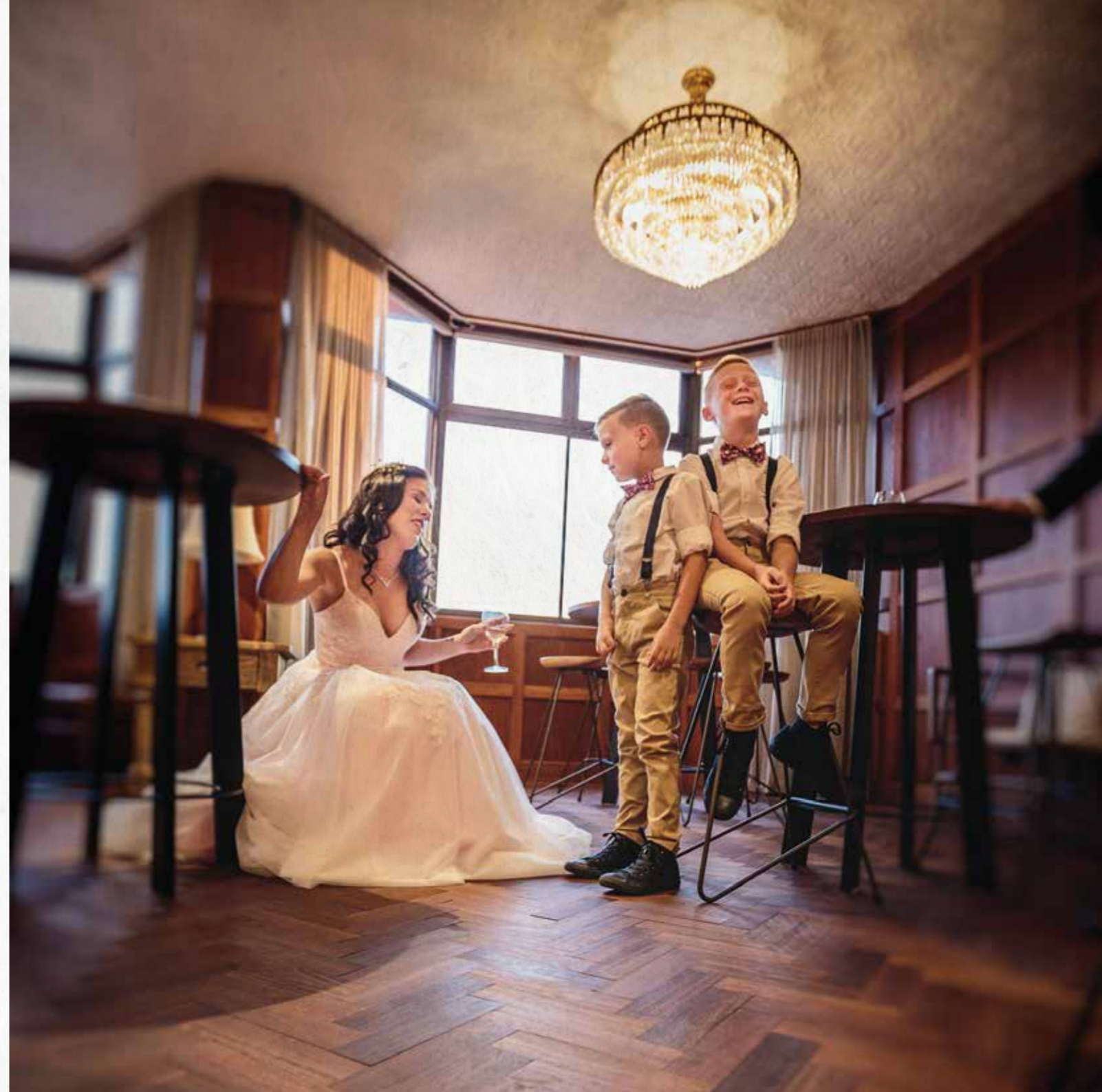
Featuring remarkable views and generous space, the Terrace is a beautiful area for pre-reception drinks or evening star gazing. The bar is complete with retractable roof, seamlessly inviting the outside in. Neither rain, hail nor shine will interrupt your vision for a perfect wedding.

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

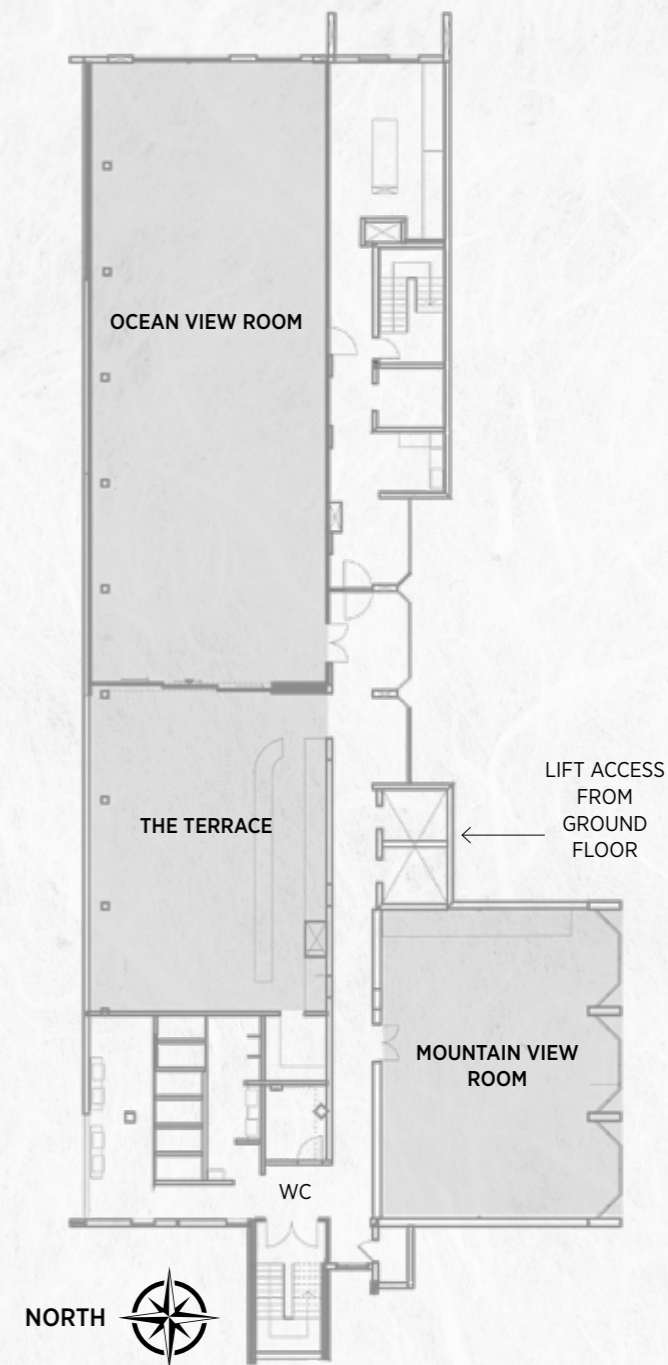
Ratio 16:9 Wide Screen

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 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.

SPECIFICATIONS

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

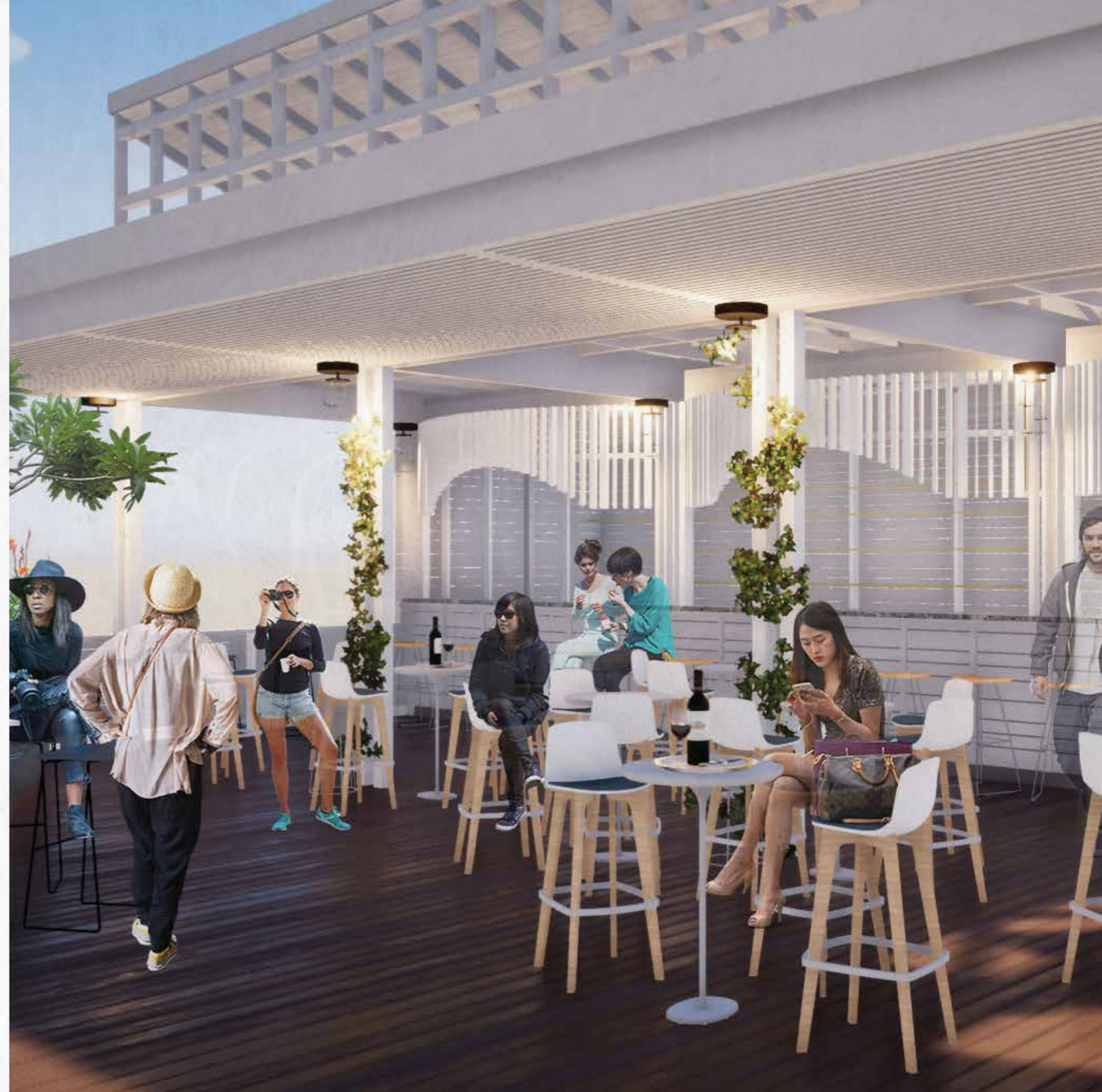
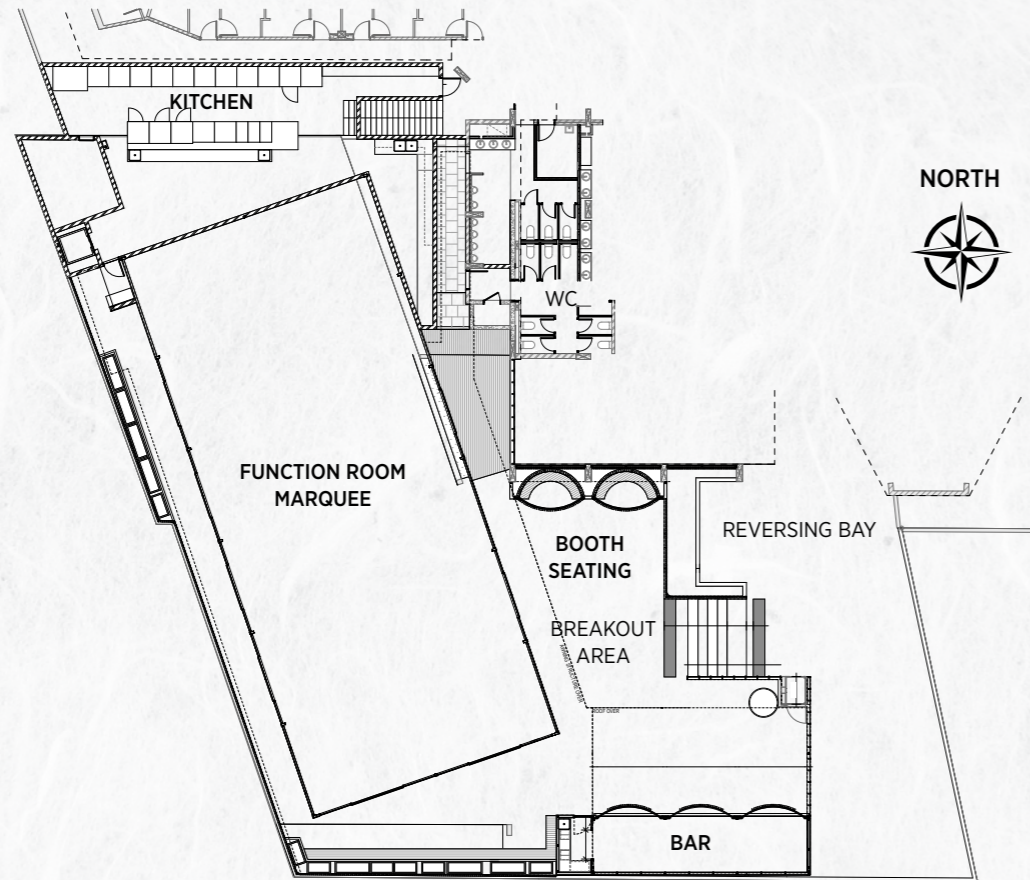
Ratio 16:9 Wide Screen

Sound system

Staging (scalable)

iPod Connectivity

THE GLASSHOUSE FLOOR PLAN





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 Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Cabernet Merlot (Margaret River, WA)

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

Cascade Light

Bulmers Cider

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 \$12.5 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 COCKTAIL SOIRÉE PACKAGE

LET'S DANCE CANAPÉS

Let's Dance Cocktail Soirée includes:

3 x cold canapés
5 x hot canapés
2 x substantial canapés

COLD CANAPÉS

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)

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

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)

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

Mini beef wellington, mushroom duxelle and duck liver pate

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

Vegan wild mushroom arancini (vegan/gf/df)

SUBSTANTIAL CANAPÉS

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

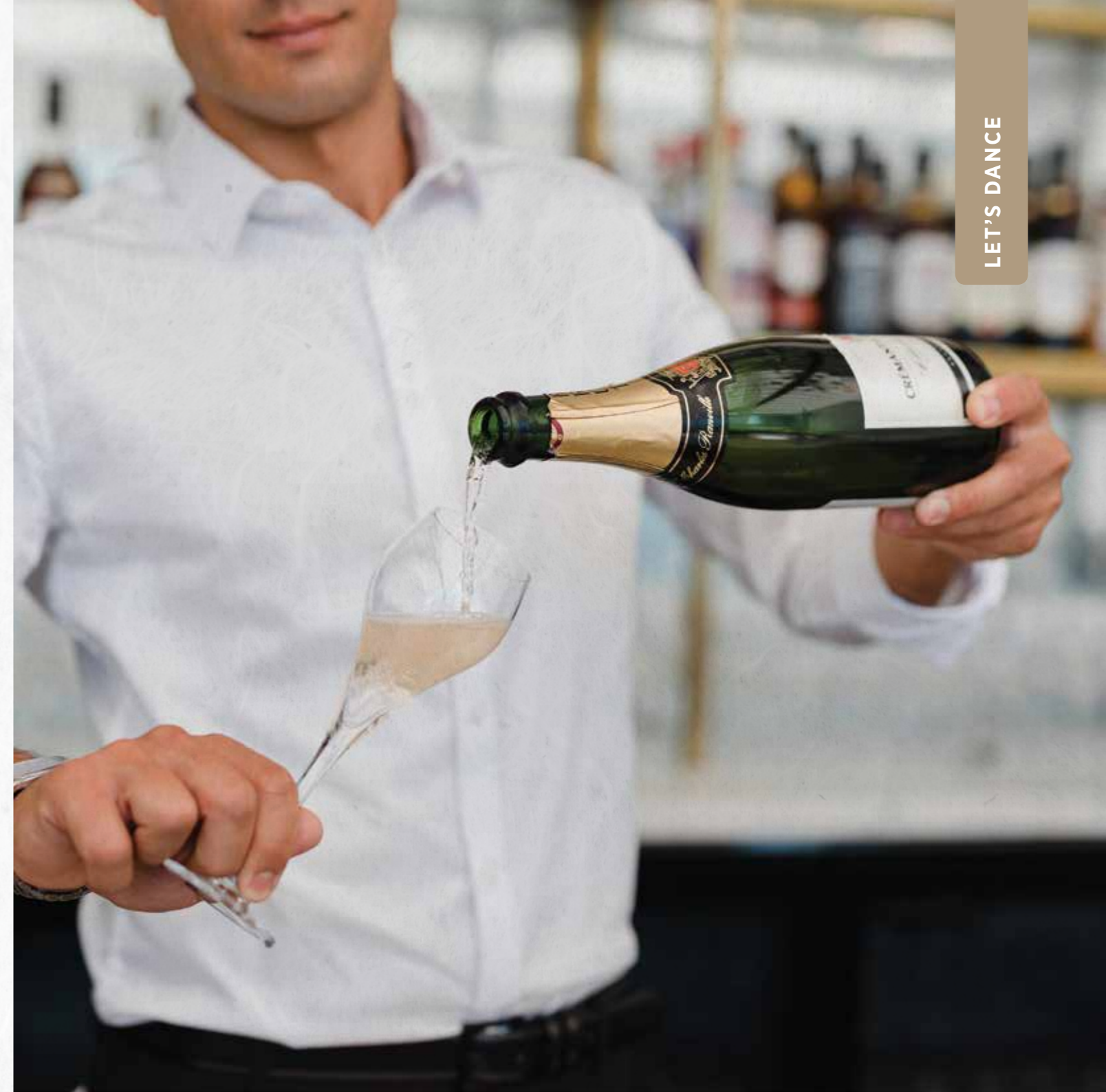
SUBSTANTIAL CANAPÉS

Mini cheesecakes

Selection of macarons (gf)

Salted caramel tarts (gf)

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





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 Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Cabernet Merlot (Margaret River, WA)

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

Cascade Light

Bulmers Cider

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 \$12.5 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

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)

*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





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

Charles Ranville Cremant de Bourgogne Brut (France)

Bandini Prosecco (Italy)

Babich Black Label Sauvignon Blanc (Marlborough, NZ)

Stoneleigh Chardonnay (Marlborough, NZ)

Barose 18 Rosé (Barossa, SA)

Babich Pinot Noir (Marlborough, NZ)

Cantina Tollo (Italy)

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

Cascade Light

Corona

Bulmers 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 \$12.5 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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*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 BANQUET PACKAGE

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)

DESSERT

Served with tea and coffee

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

SIDES

Creamy potato mash (gf/v)

Garlic buttered chat potatoes (gf/v)

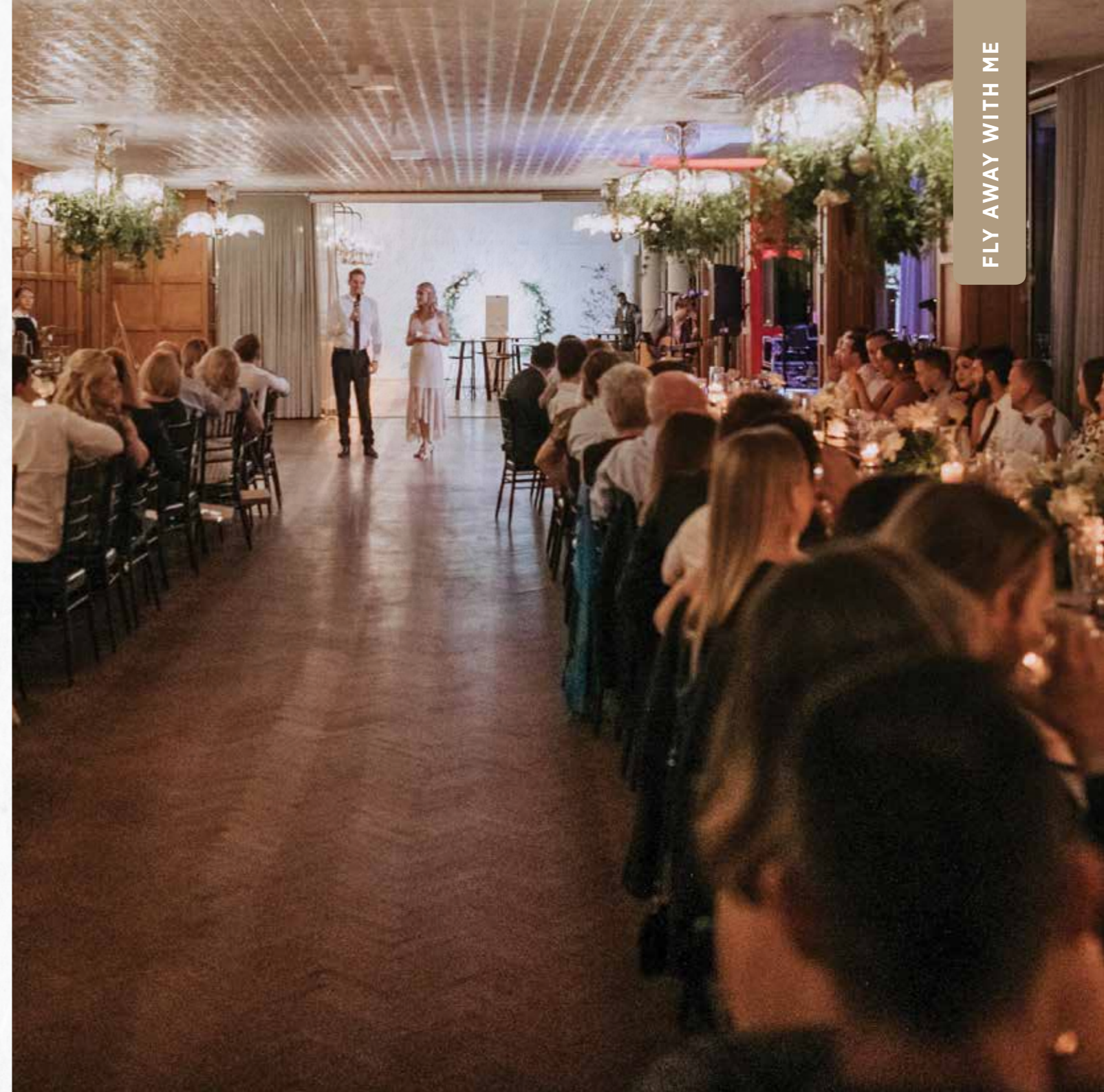
Seasonal buttered greens with toasted white sesame seeds (gf/v)

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

Roast sweet potato and chive mash (gf/v)

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(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





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 – 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.

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 | \$6.5 |
| Additional hour of Ruby Package | \$7.5 |
| Dessert Petite Fours from | \$3.5 |
| Dip Platters from | \$3 |
| Cheese Boards from | \$9 |
| 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

Mumm Grand Cordon (France)

Earth's End Sauvignon Blanc (Marlborough, NZ)

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

Babich Pinot Gris (Marlborough, NZ)

AIX Rosé (France)

Nanny Goat Pinot Noir (Otago, NZ)

Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

Stella Artois

Carlton Draught

Great Northern Super Crisp (Mid)

4 Pines Pacific Ale (Mid)

Cascade Light

Corona

Bulmers Cider

Soft drinks and 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.

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
theislandgoldcoast.com.au (07) 5538 8000