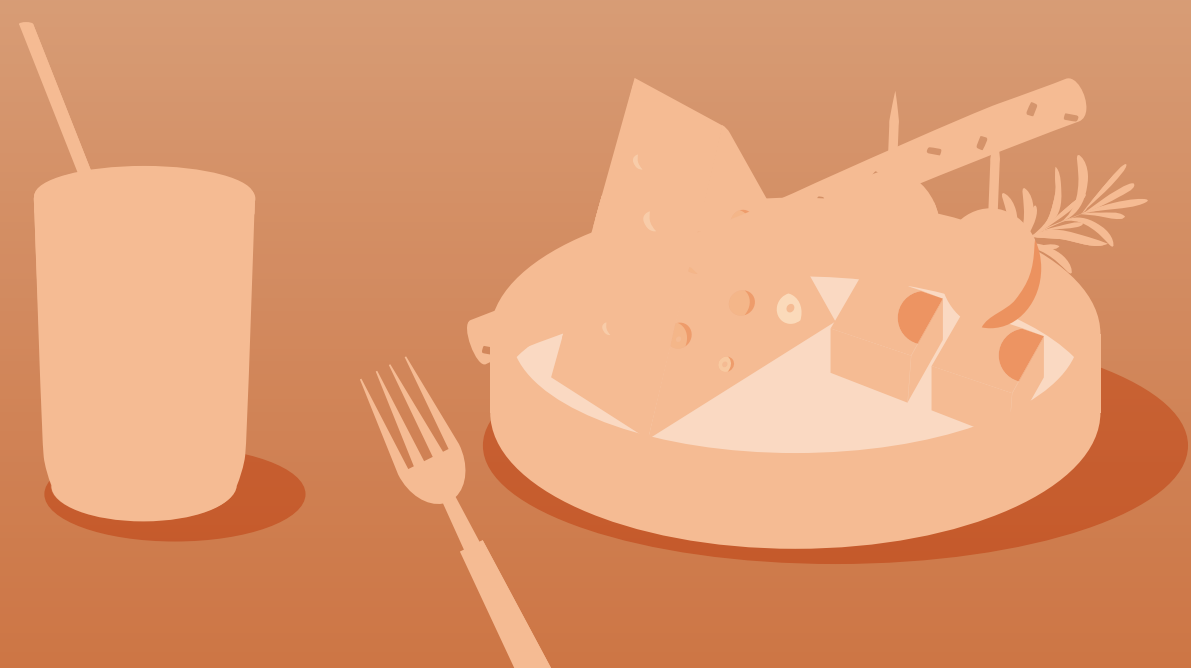


# Rooftop

PACKAGES



WELCOME TO

# Rooftop

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

The space is divided by garden beds and bench seating into individual spaces plus a large open section. *The Rooftop offers a shared plate and platter menu - no a la carte available.*

## BOOKING DETAILS

### Capacity

Bookings can be made for groups of 15 to 500 guests.

For 300 + guests, food and beverage options can be tailored to suit.

Please discuss when making your booking.

Exclusive use for large groups is available - booking fees apply.

A reserved area will be allocated to your booking, but the facilities

(bar, bathroom, entertainment) are shared with other bookings and the general public.

Drink vouchers, bar tabs and advance food orders can be arranged. This is recommended where possible.

### Times

Bookings can be made from open up until 7.30pm. Spaces will be held for 30 minutes before being released.





## TO SHARE

Garlic pizza (v)	12
Trio of dips, wood fired bread	12
Spicy buffalo wings, asian slaw (gf)	16
Spicy tomato and chilli fried olives, aioli (v)	8
Feta stuffed fried olives, beetroot hommus	8
Natural oysters, mignonette dressing (gf)	6 for 22
Salt and pepper squid, aioli (gf)	18
Crispy popcorn chicken, chimichurri dressing	18
Garlic and rosemary lamb cutlets, tzatziki	22
Burrata, prosciutto, salsa verde, rustic wood-fired sourdough	20
Chips, aioli (v)	9
Sweet potato wedges, jalapeño mayo (v)	10
Caprese salad (v)	12
hierloom tomato, buffalo mozzarella	
Island side salad (v)	10
mixed leaf, olives, avocado, fetta, cucumber	
Wood-fired bread (v)	5
Cheese board	20
goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini	



## BAO BUNS

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

## DESSERTS

2 Scoops of Vanilla Ice Cream	8
fresh mixed berries	
Nutella calzone for 2	22
fresh strawberries, vanilla ice cream	
Tiramisu	12
Affogato	10
espresso coffee, vanilla bean ice cream	
add liquor of your choice	add 9

(gf) gluten free, (v) vegetarian, (ve) vegan, (df) dairy free  
 Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.



## WOODFIRED PIZZA

<b>Italian Sausage</b>	22
taleggio cheese, caramelized onion, thyme, fior di latte mozzarella	
<b>Funghi</b>	24
field mushrooms, rosemary, pecorino romano, truffle pesto (v)	
<b>Margherita</b>	20
buffalo mozzarella, fresh basil (v)	
<b>Prosciutto</b>	24
cherry tomato, rocket	
<b>Calabrese</b>	22
salami, chilli, basil, red onion	
<b>Capricciosa</b>	24
double smoked ham, field mushrooms, artichokes, olives	
<b>Siciliana</b>	22
salami, olives, anchovies, capers	
<b>Vegetarian</b>	22
olives, roast vegetables, rocket (v)	
<b>Four Cheese</b>	24
provolone, blue cheese, pecorino, fior di latte mozzarella (v)	
Vegan Cheese	add 4
Gluten Free Base	add 4



## ROOFTOP PLATTERS

<b>Six Bao Platter</b>	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	
<b>Charcuterie Platter</b>	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	
<b>Wood Fired Pizza Platter</b>	80
choice of any 4 pizzas from the pizza menu	
<b>Vegetarian Platter</b>	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	
<b>Rooftop Signature Share Platter</b>	50
popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets, salt and pepper calamari with beetroot hommus, sticky pork belly	

(gf) gluten free, (v) vegetarian, (ve) vegan, (df) dairy free  
 Pizza and chips menu available until 10pm. If you have any food allergies or dietary requirements, please notify your waiter and we will do our best to accommodate you.

# ALL INCLUSIVE PARTY PACKAGES



## MOONLIT PACKAGE

Arrival glass of French Sparkling for each guest  
700ml bottle of Absolut Elyx premium vodka with softdrink and juice mixers included

Grazing food package included (see menu below)

**\$50 per person** (Minimum of 10 people)

## SKYLIGHT PACKAGE

Arrival glass of French Sparkling for each guest

2 hours beverage package of French Sparkling, house white and red wine, select tap beers

Grazing food package included (see menu below)

**\$60 per person** (Minimum of 30 people)

## GRAZING PACKAGE

Garlic and rosemary lamb cutlets

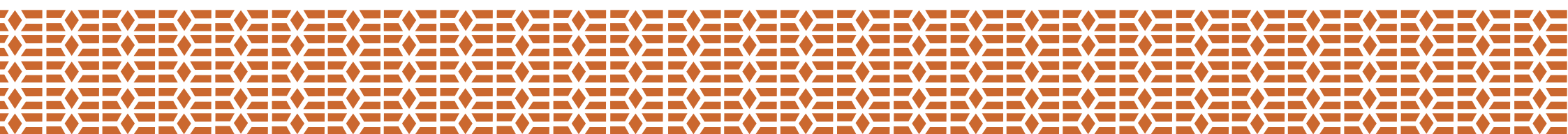
Sweet potato wedges

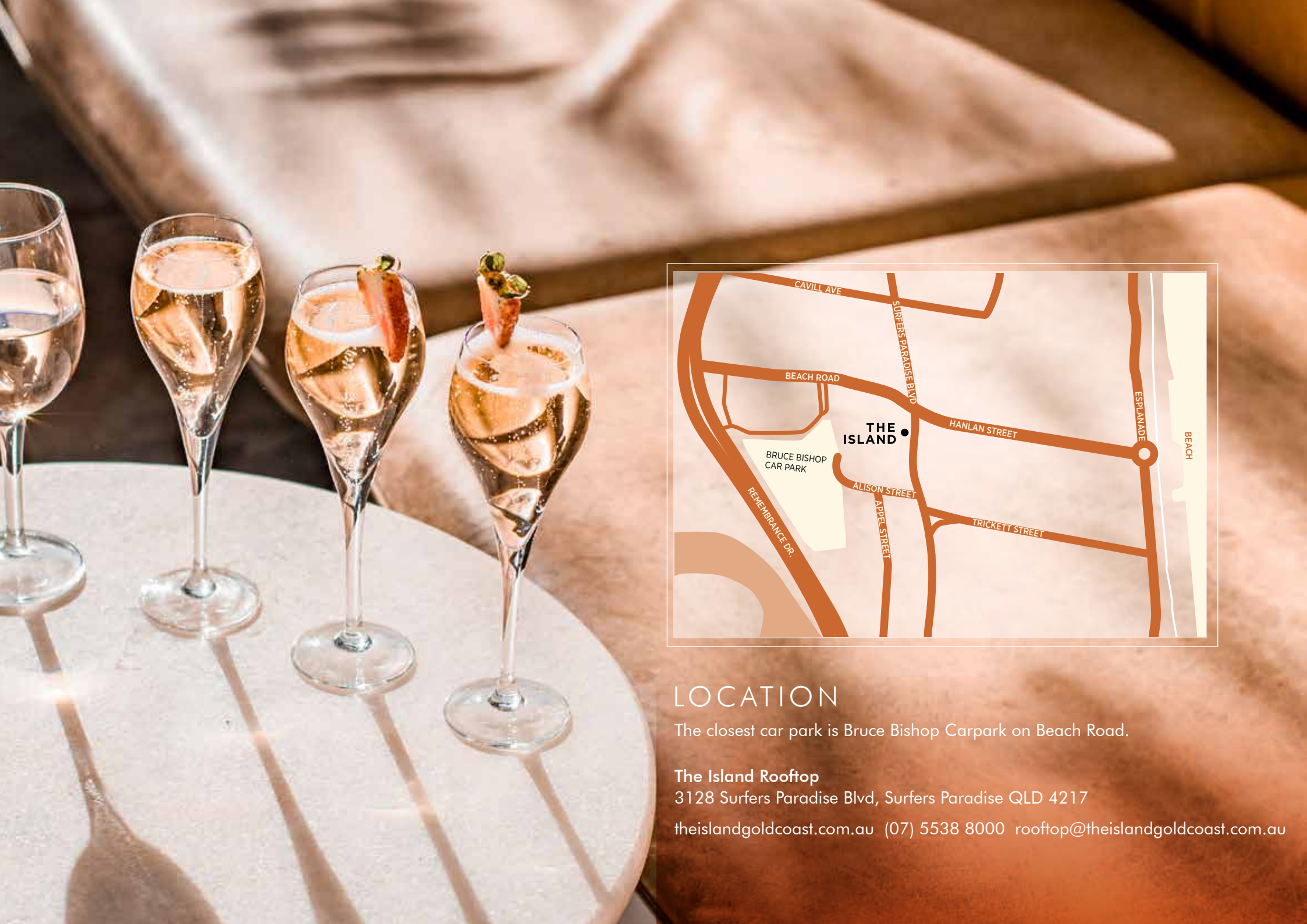
Bao bun selection

Duck spring rolls

Chef's selection wood fired pizza

**\$20 per person**





## LOCATION

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

### **The Island Rooftop**

3128 Surfers Paradise Blvd, Surfers Paradise QLD 4217

[theislandgoldcoast.com.au](http://theislandgoldcoast.com.au) (07) 5538 8000 [rooftop@theislandgoldcoast.com.au](mailto:rooftop@theislandgoldcoast.com.au)

# 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](mailto: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)	M/CARD (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	QTY
<b>TO SHARE</b>	
Garlic pizza (v)	12
Trio of dips, wood fired bread	12
Spicy buffalo wings, asian slaw (gf)	16
Spicy tomato and chilli fried olives, aioli (v)	8
Feta stuffed fried olives, beetroot hummus	8
Natural oysters, mignonette dressing (gf)	6 for 22
Salt and pepper squid, aioli (gf)	18
Crispy popcorn chicken, chimichurri dressing	18
Garlic and rosemary lamb cutlets, tzatziki	22
Burrata, prosciutto, salsa verde, rustic wood-fired sourdough	20
Chips, aioli (v)	9
Sweet potato wedges, jalapeño mayo (v)	10
Caprese salad (v) hierloom tomato, buffalo mozzarella	12
Island side salad (v) mixed leaf, olives, avocado, fetta, cucumber	10
Wood-fired bread (v)	5
<b>Cheese board</b> goats curd, soft blue, vintage cheddar, lemon and garlic marinated olives, quince paste, mixed fresh and dried fruits, grissini	20
Sizzling chilli and garlic prawns, rustic sourdough (gf)	24
Garlic and rosemary lamb cutlets, tzatziki, salsa verde (gf)	24
<b>Grilled mediterranean vegetable salad, walnuts, feta cheese (v)</b> add portuguese chicken 4 add smoked salmon 6 add grilled prawns 6	18
<b>Cheese board</b> 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

**FOOD SELECTION**  
Please highlight selection and quantities

CATERING

SERVICE TIME		QTY
	<h2 data-bbox="134 550 190 1013">WOODFIRED PIZZA</h2>	
	<p data-bbox="190 829 224 1013">Italian Sausage</p> <p data-bbox="224 391 291 1013">taleggio cheese, caramelized onion, thyme, fior di latte mozzarella</p>	22
	<p data-bbox="291 925 324 1013">Funghi</p> <p data-bbox="324 422 392 1013">field mushrooms, rosemary, pecorino romano, truffle pesto (v)</p>	24
	<p data-bbox="392 877 425 1013">Margherita</p> <p data-bbox="425 646 470 1013">buffalo mozzarella, fresh basil (v)</p>	20
	<p data-bbox="470 901 504 1013">Prosciutto</p> <p data-bbox="504 774 537 1013">cherry tomato, rocket</p>	24
	<p data-bbox="537 885 571 1013">Calabrese</p> <p data-bbox="571 678 616 1013">salami, chilli, basil, red onion</p>	22
	<p data-bbox="616 869 649 1013">Capricciosa</p> <p data-bbox="649 375 694 1013">double smoked ham, field mushrooms, artichokes, olives</p>	24
	<p data-bbox="694 909 728 1013">Siciliana</p> <p data-bbox="728 646 761 1013">salami, olives, anchovies, capers</p>	22
	<p data-bbox="761 885 795 1013">Vegetarian</p> <p data-bbox="795 638 840 1013">olives, roast vegetables, rocket (v)</p>	22
	<p data-bbox="840 861 873 1013">Four Cheese</p> <p data-bbox="873 359 907 1013">provolone, blue cheese, pecorino, fior di latte mozzarella (v)</p>	24
	<p data-bbox="907 813 940 981">Vegan Cheese</p> <p data-bbox="940 813 974 981">Gluten Free Base</p> <p data-bbox="940 686 974 750">add 4</p> <p data-bbox="974 686 1008 750">add 4</p>	
	<h2 data-bbox="974 758 1030 1013">BAO BUNS</h2>	
	<p data-bbox="1030 702 1064 1013">Sticky pork belly asian slaw</p>	2 for 14
	<p data-bbox="1075 558 1108 1013">Beef brisket smoked cheddar, jalapeños</p>	2 for 14
	<p data-bbox="1120 558 1153 1013">Hoisin glazed mushrooms sesame slaw</p>	2 for 14
	<h2 data-bbox="1164 782 1220 1013">DESSERTS</h2>	
	<p data-bbox="1220 654 1254 1013">2 Scoops of Vanilla Ice Cream</p> <p data-bbox="1254 798 1288 1013">fresh mixed berries</p>	8
	<p data-bbox="1288 766 1321 1013">Nutella calzone for 2</p> <p data-bbox="1321 614 1355 1013">fresh strawberries, vanilla ice cream</p>	22
	<p data-bbox="1355 909 1388 1013">Tiramisu</p>	12
	<p data-bbox="1400 909 1433 1013">Affogato</p> <p data-bbox="1433 566 1512 1013">espresso coffee, vanilla bean ice cream add liquor of your choice add 9</p>	10
	<h2 data-bbox="1512 534 1568 1013">ROOFTOP PLATTERS</h2>	
	<p data-bbox="1568 845 1601 1013">Six Bao Platter</p>	40
	<p data-bbox="1601 510 1635 1013">2x Sticky pork belly with slaw salad Bao Buns</p>	
	<p data-bbox="1624 367 1657 1013">2x Beef brisket, smoked cheddar and jalapeños Bao Buns</p>	
	<p data-bbox="1646 367 1680 1013">2x Hoisin glazed mushrooms with sesame slaw Bao Buns</p>	
	<p data-bbox="1668 790 1702 1013">Charcuterie Platter</p> <p data-bbox="1702 406 1825 1013">cured calabrese and prosciutto, brie, soft blue cheese, goats curd, chef's selection dip, lemon and garlic marinated olives, focaccia bread and grissini sticks</p>	40
	<p data-bbox="1825 726 1859 1013">Wood Fired Pizza Platter</p> <p data-bbox="1859 534 1892 1013">choice of any 4 pizzas from the pizza menu</p>	80
	<p data-bbox="1892 805 1926 1013">Vegetarian Platter</p> <p data-bbox="1926 399 2072 1013">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</p>	40

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.

<p><b>FOOD SELECTION</b> Please highlight selection and quantities</p>	<p><b>Rooftop Signature Share Platter</b> popcorn chicken with chimichurri dressing, garlic and rosemary lamb cutlets, salt and pepper calamari with beetroot hummus, sticky pork belly</p> <p><b>50</b></p> <p><b>MOONLIT PACKAGE</b> Arrival glass of French Sparkling for each guest 700ml bottle of Absolut Elyx premium vodka with softdrink and juice mixers included Grazing food package included (see menu below) <b>\$50 per person</b> (Minimum of 10 people)</p> <p><b>SKYLIGHT PACKAGE</b> Arrival glass of French Sparkling for each guest 2 hours beverage package of French Sparkling, house white and red wine, select tap beers Grazing food package included (see menu below) <b>\$60 per person</b> (Minimum of 30 people)</p> <p><b>GRAZING PACKAGE</b> Garlic and rosemary lamb cutlets Sweet potato wedges Bao bun selection Duck spring rolls Chef's selection wood fired pizza <b>\$20 per person</b></p>	
<b>BEVERAGES</b>		
<b>BAR TAB AMOUNT</b>		\$
<b>EXCLUSIONS</b> Please advise if there is any restrictions on drinks being available on a tab		
Will spirits be included on the bar tab?		
<b>PREFERRED TIMINGS &amp; EXTRAS</b>		
<b>GUEST ARRIVAL TIME &amp; CONCLUSION OF BOOKING</b>		
<b>EVENT SNAPSHOT</b> [Please provide a brief overview]		
Do you require a host? [\$50 per hour - min. 3 hours]		
Will you be bringing decorations or cake with you? If so, what time will these be dropped off?		
Will you be taking everything home at the end of the night or would you like us to dispose of everything after the party?		
Notes: [Please include dietary information]		
<p><b>FINAL PAYMENT</b> [Due: Monday week of booking. Please advise how will this be finalised]</p>	<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) Please take the payment off the credit card provided: YES / NO</p>	

Please return form to [rooftop@theislandgoldcoast.com.au](mailto:rooftop@theislandgoldcoast.com.au) for booking confirmation.