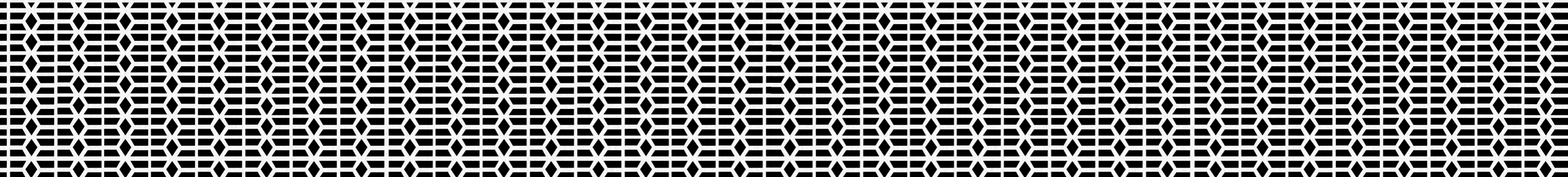


MEET. GATHER. CELEBRATE.

**THE
ISLAND**





THE PENTHOUSE THE ROOFTOP THE POOL DECK THE GLASSHOUSE GOLDIE'S DUKE'S PARLOUR

NATURALLY BEAUTIFUL EVENTS.

We have six 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.**

OCEAN VIEW THE TERRACE MOUNTAIN VIEW

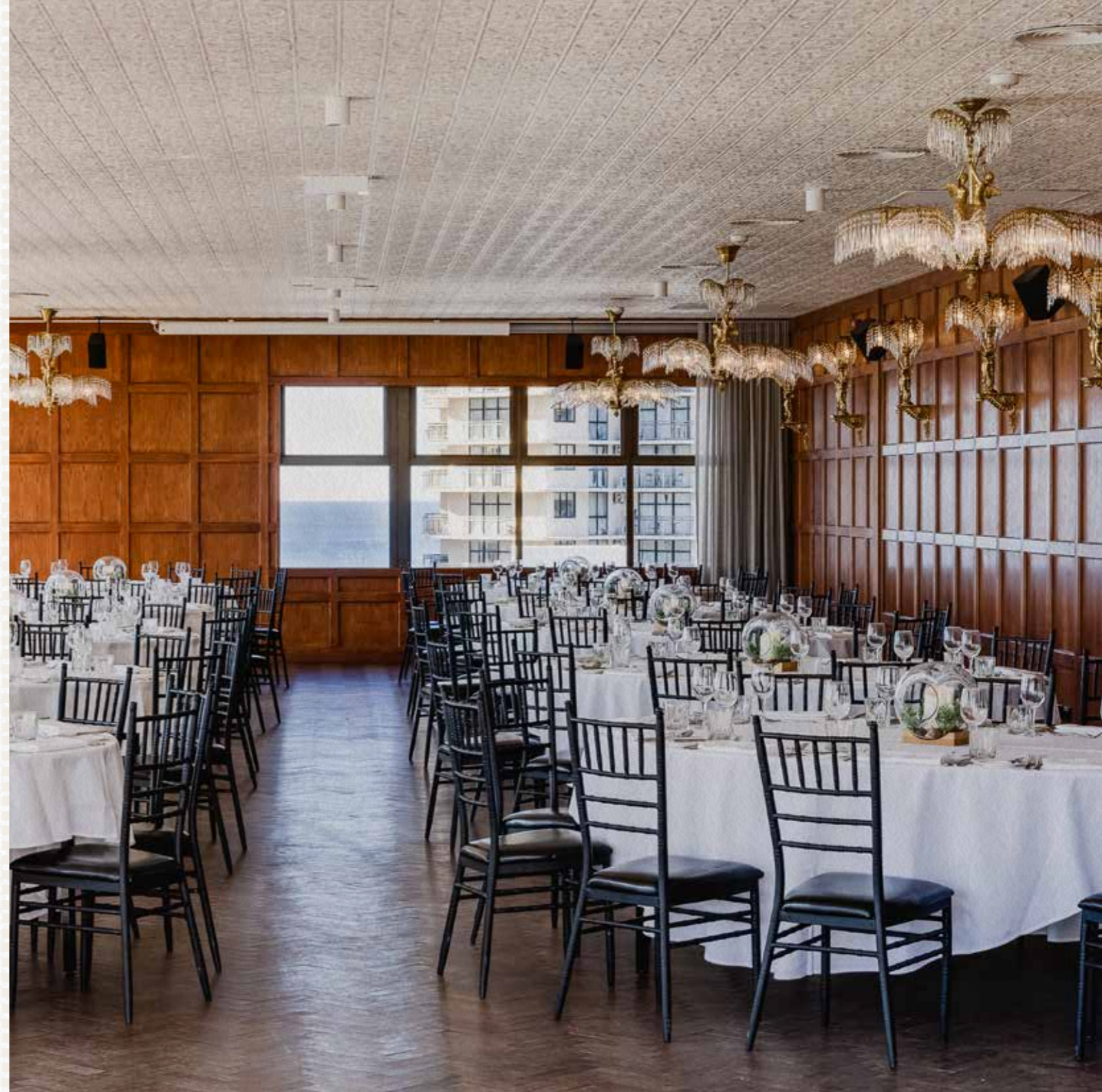
This beautiful, bright and airy top-floor space with two large rooms and an open-air terrace bar has captivating views of Surfers Paradise and the Gold Coast Hinterland. It's the perfect setting for any function, from keynote presentations to cocktail parties.

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



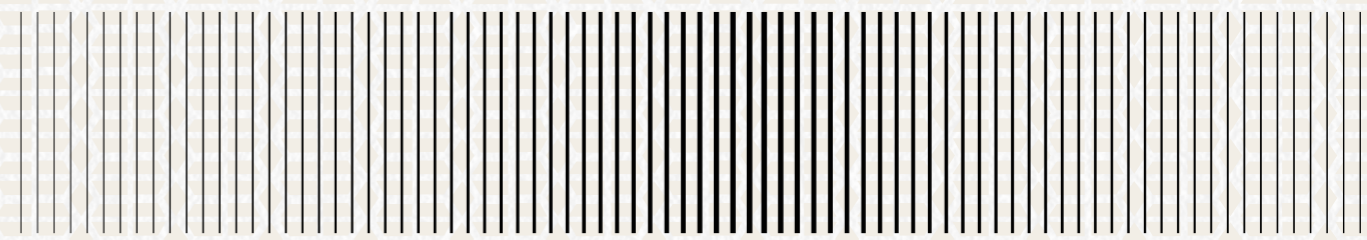
Our Ocean View room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

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.

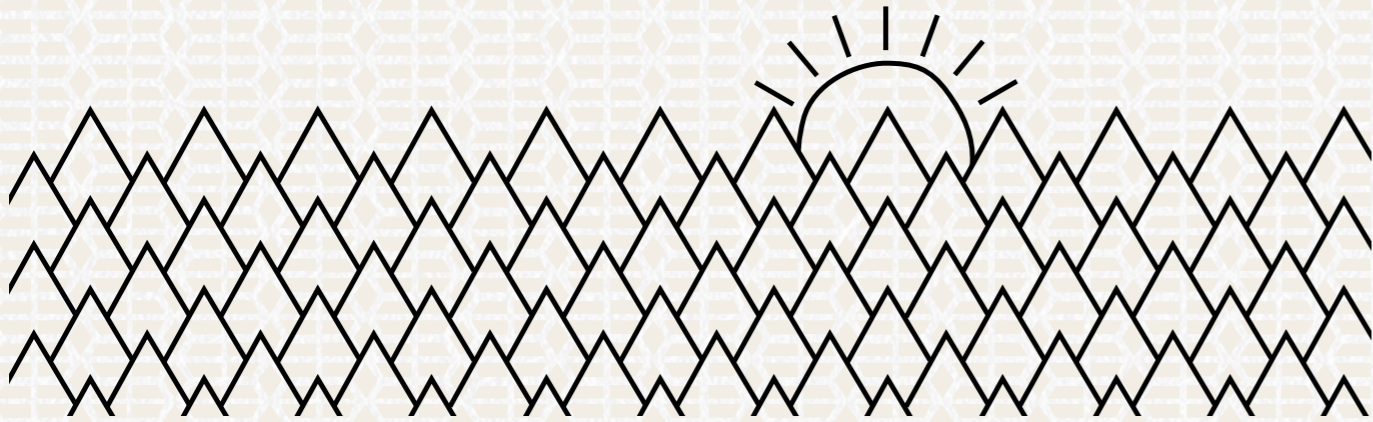


With remarkable views and generous space, the Terrace is a beautiful area for pre-dinner drinks or after-dinner star gazing. The bar is complete with retractable roof, seamlessly inviting the outside in. Neither rain, hail nor shine will disrupt your event.

With the sky above you and natural breezes around you, the Terrace is bound to evoke that celebratory feeling.

MOUNTAIN VIEW

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 - 350
- 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

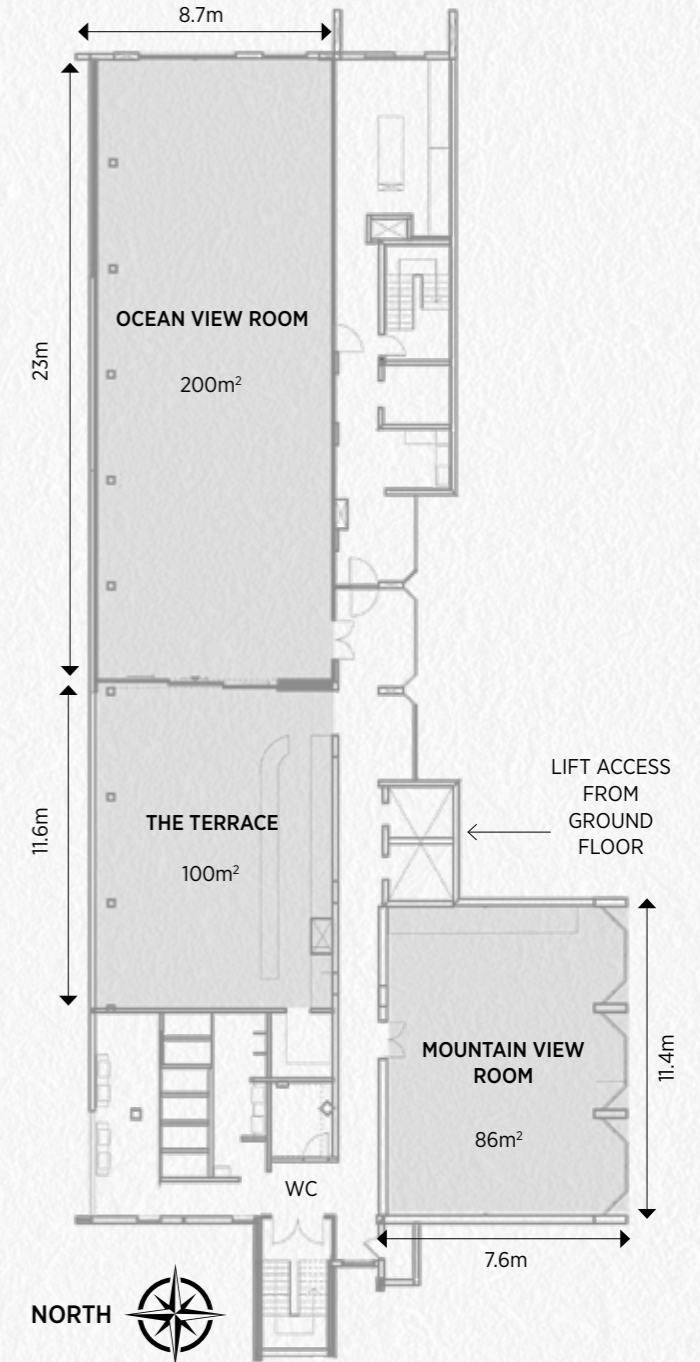
MOUNTAIN VIEW

Room Capacities

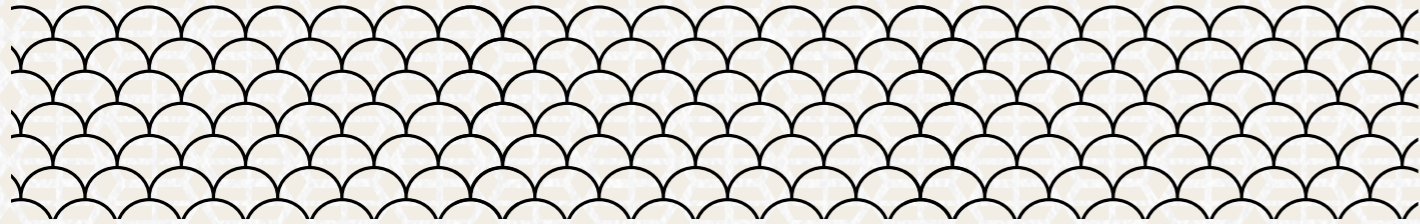
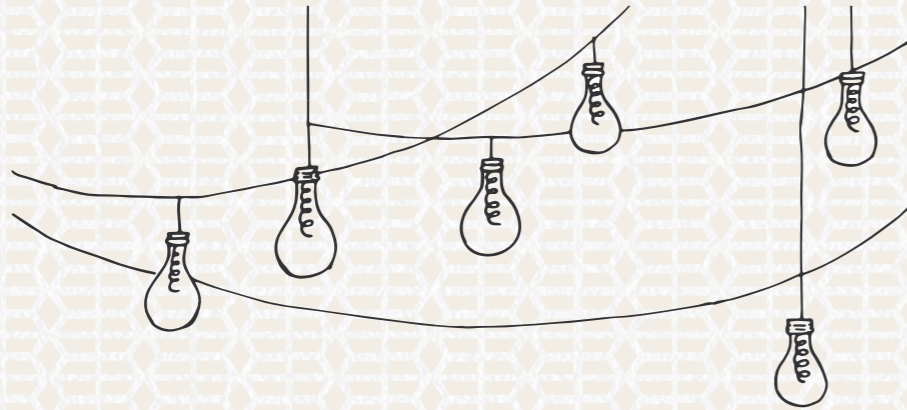
- Banquet - 60
- Cocktail - 80
- Theatre Style - 70

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

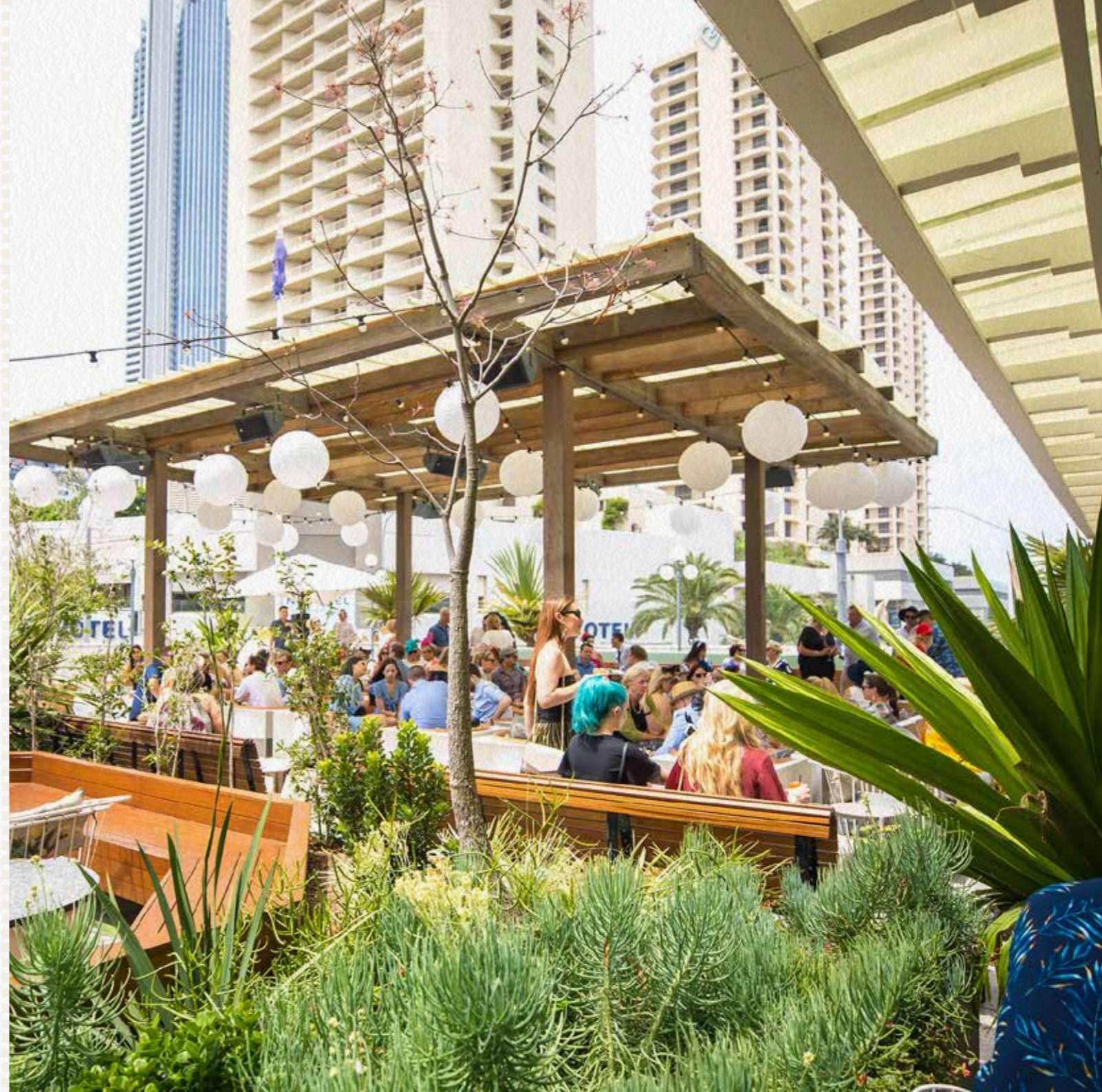


There's nothing like a rooftop venue and a smooth cocktail to really unwind.



Rooftop

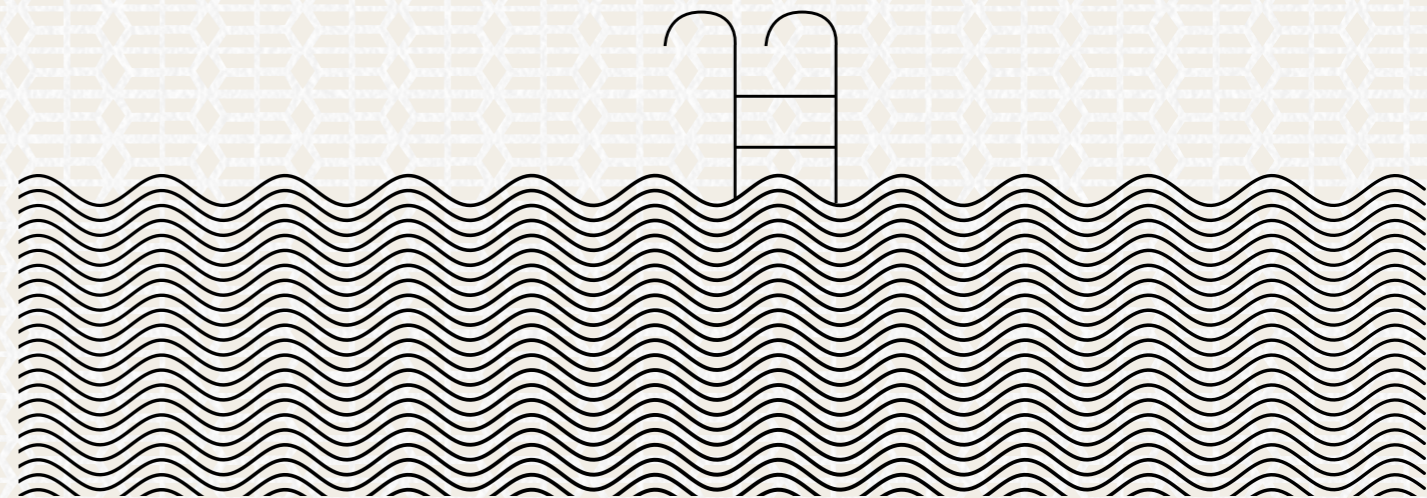
The Island Rooftop is fast becoming the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivalled atmosphere for a truly unique local experience. This space is ideal for small gatherings up to gala celebrations catering 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?

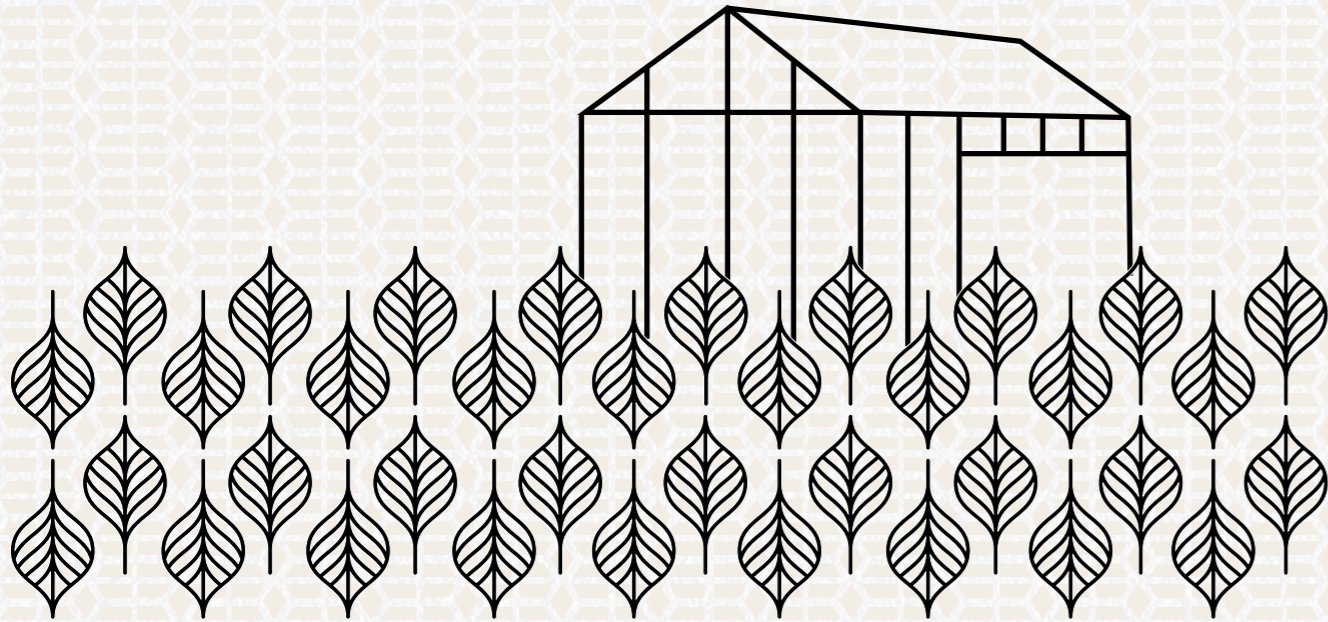
POOL DECK



Pool Deck

The Island Pool Deck, located next to 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 handwoven rattan furnishings will have you feeling all nostalgic. 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.

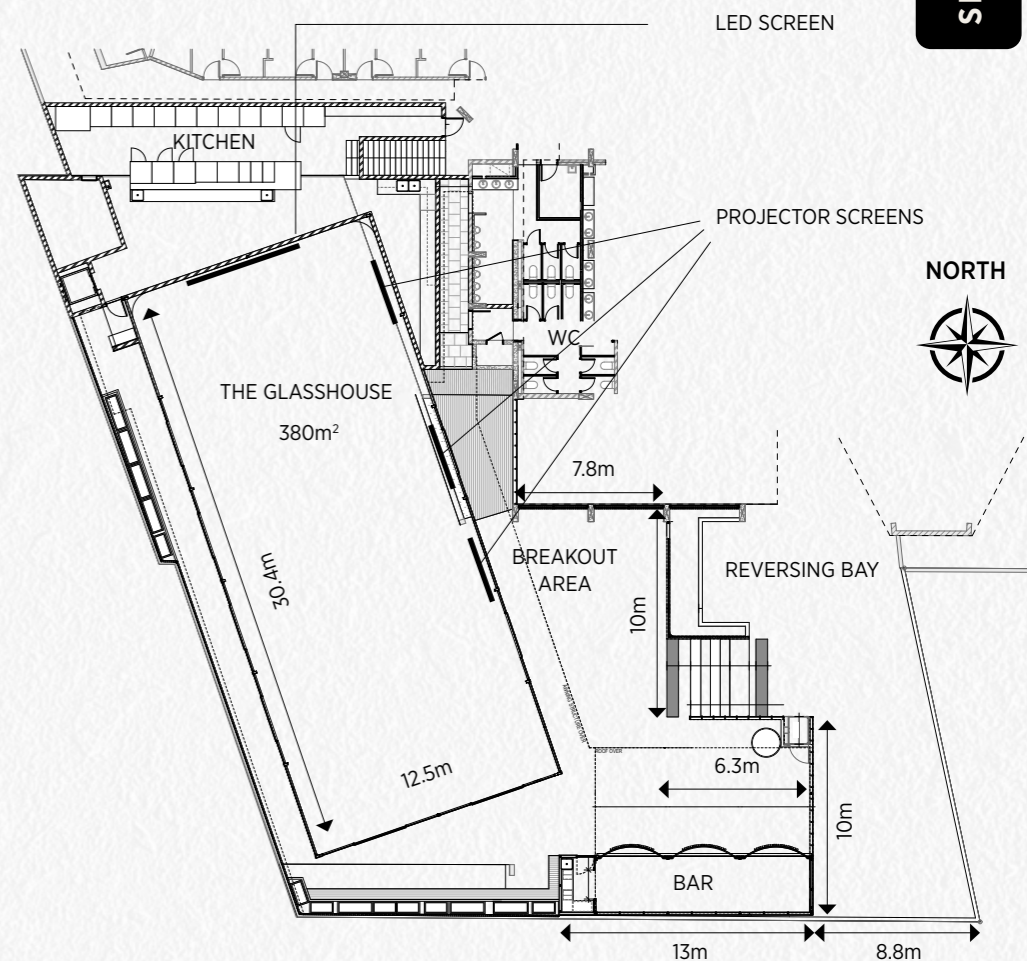


Sized at over 600 square metres, The Glasshouse is a versatile space, designed for hosting larger events. The marquee-style venue features a ground floor location overlooking Bruce Bishop Park. With its glass-panel walls and extra-high ceilings, it seamlessly connects guests with the greenery and the beautiful Gold Coast climate that surrounds to make a very big impression.





THE GLASSHOUSE FLOOR PLAN



Room Capacities

Banquet - 350

Cocktail - 700

Built-in Audio Visual

1 x LED Screen 4800mm
x 2750mm Full HD resolution

3 x Data Projectors with

3 x Motorised Screens:

(3000mm x 1685mm)

Optoma - Brightness:

5000 Ansi Lumens

Full HD resolution

1920 x 1080

Ratio 16:9 Wide Screen

Built-in front of house and
sub and side speakers both
in-room and on the deck

4 x recessed AV floor boxes
around the room with data,
XLR, HDMI inputs

iPod Connectivity

2 x Wireless Microphones

Staging and dancefloor
(scalable)

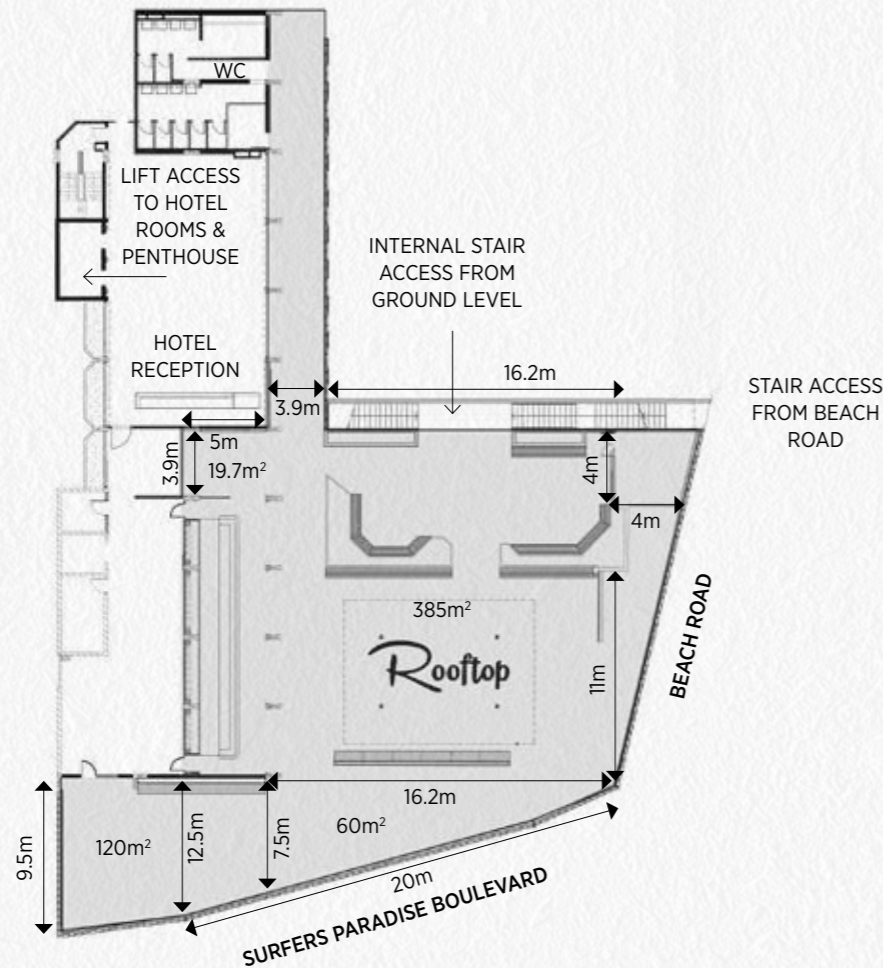
Goldie's is an incredibly sophisticated space that opens onto the vibrant Surfers Paradise Boulevard.



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.



FIRST FLOOR & ROOFTOP FLOOR PLAN



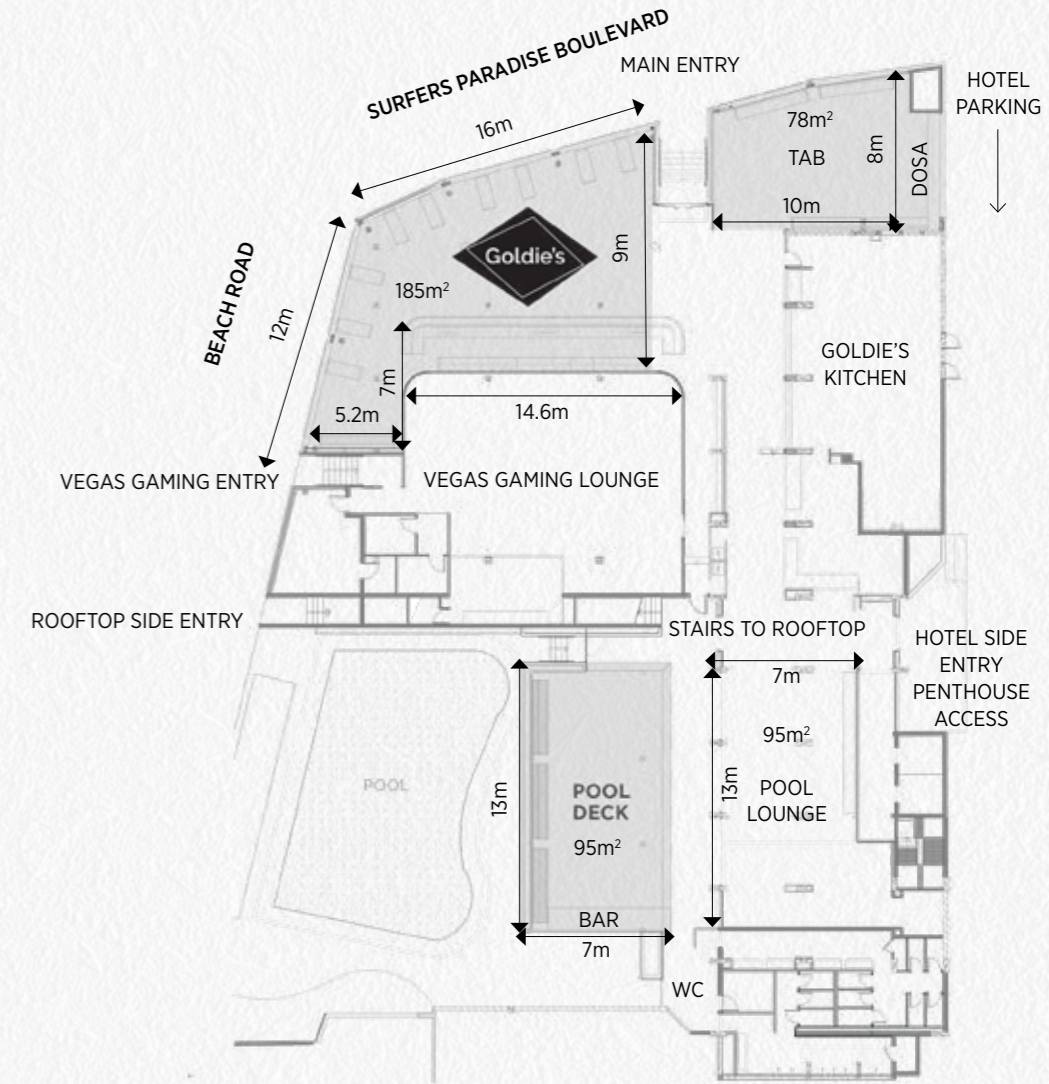
THE ROOFTOP

Room Capacities

Banquet - tables from 10 guests

Cocktail - 600

GROUND LEVEL FLOOR PLAN



THE POOL DECK

Room Capacities

Banquet - 70

Cocktail - 100

Built-in Audio Visual

Background music supplied

GOLDIE'S

Room Capacities

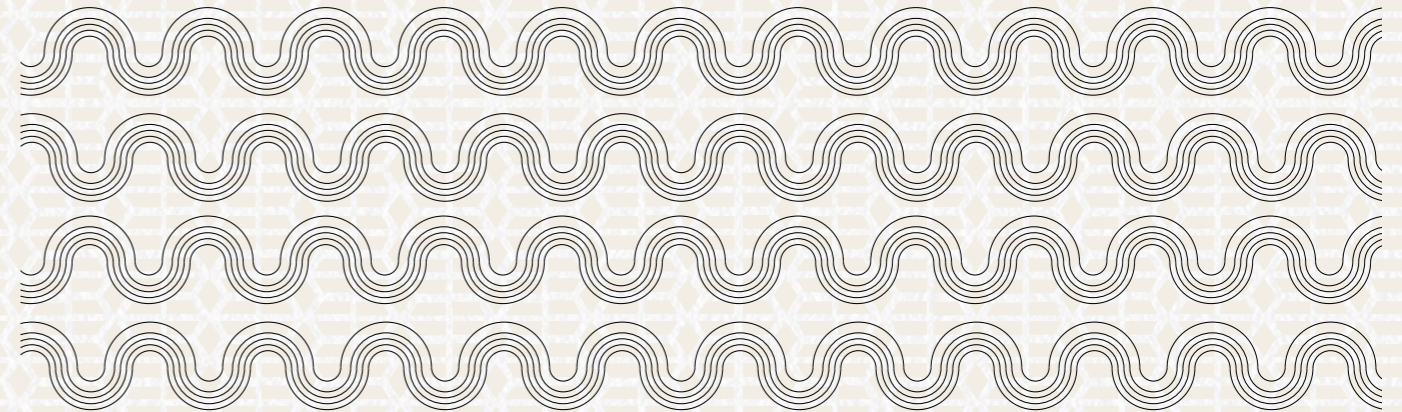
Cocktail - 250

Built-in Audio Visual

Background music supplied



Sip sip hooray for Peanut Butter Jelly
Time and Blood Sugar Sex Magic!



If you're looking for a late night venue with live music and impeccable signature cocktails, Duke's Parlour is the perfect choice. This ground floor boutique bar's entry is on Beach Road and is available for exclusive use for larger groups. Gather among comfy couches and California-cool furnishings as you choose from the share-style menu, platters and grazing packages.

You can really be yourself, relax and indulge in this generous and exciting space.

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 \$130/ 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:

Easter Holidays: 11 - 14 April 2020

Seafire: 12 - 13 June 2020

GC Marathon: 4 – 6 July 2020

GC 600 Motor Race: 30 October – 2 November 2020

Christmas: 24 December 2020 – 6 January 2021

Chinese New Year: 12 – 16 February 2021

Easter: 1 - 5 April 2021

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 2021
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 (df/gf)

Tea and coffee station

Select two of the following:

Assorted baked Danishes

Mixed protein balls (gf)

Croissants with three berry jam, bacon maple jam and double cream

Chia puddings (df/gf)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

Vegan protein balls (df/gf/ve)

Vegan super seed slice (df/ve)

CONTINENTAL BREAKFAST

\$28 per person

Chilled fruit juices

Fresh seasonal fruit platters (df/gf)

Granola, coconut yoghurt, acai and local blueberries (df/gf/ve)

Tea and coffee station

Select two of the following:

Smoked salmon and cream cheese croissants

Portobello mushroom and fetta croissants (v)

Beef and smoked cheddar sausage rolls with tomato chutney

Local yellow cherry tomato, caramelised onion and brie tarts (v)

BUSINESS BREAKFAST

\$35 per person

Served as a station or on the table

Chilled fruit juices

Granola, coconut yoghurt, acai and local blueberries (df/gf/ve)

Mini muffins

Tea and coffee station

Select one of the plated options:

Alternate drop

Full English Breakfast - black forest bacon, chicken and thyme chipolata, Portobello mushroom, baby English spinach, blistered cherry tomatoes, free-range scrambled eggs and a lightly toasted roll

Smashed avo on sourdough, free-range poached eggs, local heirloom tomato, Yarra Valley fetta, Spanish onion, extra virgin olive oil and dukka. Add bacon \$2 (v)

Sweet corn fritters with cauliflower tabbouleh (df/gf/ve)



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 – house baked 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

Assorted sandwiches

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Beef and smoked cheddar sausage rolls with tomato chutney

Fresh seasonal fruit platters (df/gf/ve)

WORKERS LUNCH

Select two of the following:

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise. (df)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley feta (gfo/v)

gfo available \$1 per person

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (df/gf/ve)

Add chicken \$2 per person

Select two of the following:

Free range chicken from the Rotisserie (df)

Beef lasagne

Vegetable jungle curry (df/gf/ve)

Lemon and dill butter grilled fish (gf)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

ENGLISH PLOUGHMAN'S LUNCH

Clothed aged cheddar cheese (gf)

Free range chicken from the Rotisserie (df)

Cobb salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise (df/v)

Add chicken \$2 per person

Pumpkin salad - mixed leaves, pomegranate molasses, marinated feta, roasted walnuts and butternut pumpkin (gf/v)

Add chicken \$2 per person

Condiments - an assortment of mustards and pickles (v)

Boiled eggs (df/gf)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil



CONFERENCE CATERING

BREAK MENU OPTIONS

One selection - \$10 per person

Two selections - \$16 per person

Granola, coconut yoghurt, acai and local blueberries (df/gf/ve)

Assorted baked Danishes

Mixed protein balls (gf)

Croissants with three berry jam, bacon maple jam and double cream

Vegan croissant (ve)

Vegan sausage rolls (ve)

Chia puddings (df/gf)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

Fresh seasonal fruit platters (df/gf/ve/v)

All menu items are served with tea and coffee station





COCKTAIL

Cold canapés - \$4

Sous vide duck with sticky orange marmalade and candied walnuts (df/gf)

Sake marinated seared tuna, sriracha mayo and tempura nori (df/gf)

Soft herb and wild mushroom bruschetta (df/v)

Oysters with pickled ginger and wakame (df/gf)

Spring lamb loin with cauliflower purée and toasted pine nuts (gf)

Smoked chicken and ratatouille in a waffle basket (df)

Beetroot and tequila gravlax salmon with herbed crème fraîche on cucumber (gf)



Hot canapés - \$4

Roasted speck and king oyster mushroom arancini with Swiss brown mushroom aioli (gf)

Heirloom cherry tomato, opal basil pesto and stringy mozzarella arancini with herbed mayonnaise (gf/v)

House made chorizo sausage roll with spiced green tomato chutney (df)

Vegan sausage rolls (ve)

Beef and smoked cheddar sausage rolls with rum barbeque sauce

Crispy duck spring rolls with sweet and sour sauce

Prawn twisters with cocktail sauce

Local yellow cherry tomato, caramelised onion and brie tarts (v)

Lamb kofta with smoked eggplant chutney (df/gf)

Japanese crispy fried chicken with ponzu kewpie mayo (df)

White polenta gnudi balls with red pepper sauce and fried rosemary (gf)



Substantial canapés - \$9

Sous vide lamb loin with dried fruit, spiced couscous and romesco sauce (df)

Tempura whiting, chips and chilli pineapple salsa

Karaage chicken, ponzu aioli and Vietnamese slaw (df)

Lamb kofta, fattoush, pita bread with zhoug sauce (df)

Gnocchi with ratatouille sauce (df/gf/ve)

Cheesy taco slider, spicy beef, cheese, jalapeño and salsa

Chicken pesto, semi dried tomato and Gruyère cheese slider

Vegan pea pattie with okra, heirloom tomato and cauliflower tabbouleh (df/gf/ve)

Dessert canapés - \$3.50

Spiced granny smith apple crumble bites (df)

Mini cheese cakes

Callebaut caramel chocolate tart with hazelnut praline

Selection of petit fours



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

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (df/gf)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (df/gf)

ENTRÉES - WARM PLATED

Lobster tail, twice baked goats cheese soufflé and seafood bisque

Snapper, chilli, garlic and ginger spaghetti with parsley, diced tomato and fresh lemon (df)

Braised pork cheeks, white bean and vegetable cassoulet, fried leek (df/gf)

Lemon and thyme roast spatchcock, winter root vegetables and pan jus (df/gf)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

Vegan pea pattie with okra, heirloom tomato and cauliflower tabbouleh (df/gf/ve)

MAINS - HOT PLATED

Hoisin duck and sweet potato pie with lentil jus (df)

Eye fillet, silky mashed potato, braised leek, wild mushroom crisps and a buttered mushroom jus (gf)

Baked kingfish, artichoke purée, rainbow baby carrots and celeriac cream sauce (gf)

Creamy pesto chicken breast with caramelised cabbage mash and blistered cherry tomatoes (gf)

Market fish with potato, sprouting onion, artichokes and olive ragout with sauce vierge (gf)



King pork cutlet and colcannon with a creamy seeded mustard jus (gf)

Chicken saltimbocca, garden pea risotto, spring onion and baby English spinach (gf)

Lamb rump and zucchini moussaka with dukka and red wine jus (gf)

Vegan winter pumpkin gnocchi with zucchini and yellow squash (df/gf/ve)

DESSERT

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Chocolate fantasia, hazelnut ganache montée in a caramel chocolate case with praline (gf)

Vegan chocolate mudcake with berry coulis and fresh raspberries (df/ve)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

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

Pick 3 cheeses: All cheeses are Australian and local wherever possible

Blue

Cheddar

Washed rind

Brie

Goat's cheese

Dessert served with tea and coffee

SIDES

\$3 per person (20 people minimum)

Creamy potato and chive mash (gf/v)

Roasted herb chat potatoes (gf/v)

Braised Brussels sprouts and bacon (gf)

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

Chunky ratatouille (df/gf)

Vegan kale, okra and pepita salad (df/gf/ve)

Roast sweet potato 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

Select two from the following:

COLD

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (df/gf)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (df/gf)

HOT

Braised pork cheeks, white bean and vegetable cassoulet, fried leek (gf)

Snapper, chilli, garlic and ginger spaghetti with parsley, diced tomato and fresh lemon (df)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

MAINS

Select two from the following:

Mustard and herb crusted beef sirloin (df/gf)

Lemon and thyme marinated butterflied roasted chicken (df/gf)

Agnes Water 1770 line caught king fish fillet with a champagne velouté (df/gf)

Oven roasted lamb rump with salsa verde and port wine jus



SIDES

Select two from the following:

Roasted rosemary and thyme baby kipfler potatoes (gf)

Creamy potato mash finished with fried leek and black salt (gf)

Adelaide hills braised Brussels sprouts and smoked bacon (gf)

Chunky local and seasonal vegetable ratatouille tossed with salsa verde (df/gf)

Salt roasted sweet potato mash (df/gf)

Blackened carrots with smoked almond flakes (df/gf)

DESSERTS

Select two from the following:

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

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

Pick 3 cheeses: All cheeses are Australian and local wherever possible

Blue

Cheddar

Washed rind

Brie

Goat's cheese



BUFFET MENUS

Buffet 1 \$90 per person

MAINS

Roasted pork belly, herb confit garlic and pink salt (df/gf)

Lemon and thyme marinated butterflied roasted chicken (df/gf)

Mixed root vegetable jungle curry (df/gf)

Mustard and herb crusted beef sirloin (df/gf)

SIDES

Roasted seasonal vegetables (df/gf)

Scented jasmine rice (df/gf)

SALADS

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin

Add chicken \$2 per person (df/gf)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado and cos lettuce.

Add chicken \$2 per person (df/gf)

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts.

Add chicken \$2 per person (df/gf)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta.

Add chicken \$2 per person (df/gf)
gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

DESSERTS

Spiced granny smith apple crumble (df)

Key lime pie with chantilly cream (gf)

Fresh seasonal fruit platter (df/gf)



Buffet 2 \$70 per person

MAINS

Roasted pork belly, herb confit garlic and pink salt (df/gf)

Lemon and thyme marinated butterflied roasted chicken (df/gf)

Mixed root vegetable jungle curry (df/gf)

SIDES

Roasted seasonal vegetables (df/gf)

Scented jasmine rice (df/gf)

SALADS

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts

Add chicken \$2 per person (df/gf)

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta

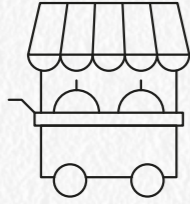
Add chicken \$2 per person (df/gf)
gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

DESSERTS

Key lime pie with chantilly cream (df/gf)

Fresh seasonal fruit platter (df/gf)



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 (df/gf)

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

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)

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

EMERALD SELECTION VEGAN AND ORGANIC

2 Hours – \$40 per person
 3 Hours – \$48 per person
 4 Hours – \$55 per person
 5 Hours – \$61 per person
 6 Hours – \$66 per person

SPARKLING

Stewart and Prentice Paradise Garage Brut NV Methode Champenoise, (VIC) *certified organic and vegan*

WHITE WINE

Babich Organic Sauvignon Blanc, (Marlborough, NZ) *certified organic and vegan*

Babich Organic Albarino, (Marlborough, NZ) *certified organic and vegan*

RED WINE

Babich Organic Pinot Noir, (Marlborough, NZ) *certified organic and vegan*

TAP BEER

Stella Artois
 Carlton Draught
 Great Northern Super Crisp (Mid)
 4 Pines Pacific Ale (Mid)

OTHER

Santa Vittoria sparkling water

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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