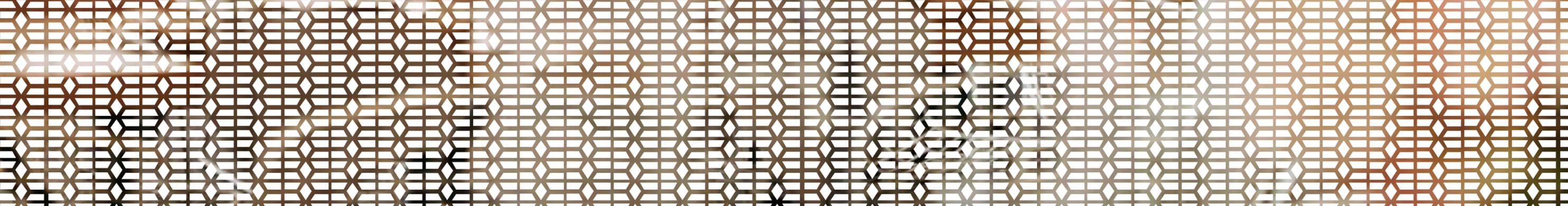




SAY I DO

Photographer: Todd Hunter McGaw



## 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, a breath-taking terrace and The Glasshouse, 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.

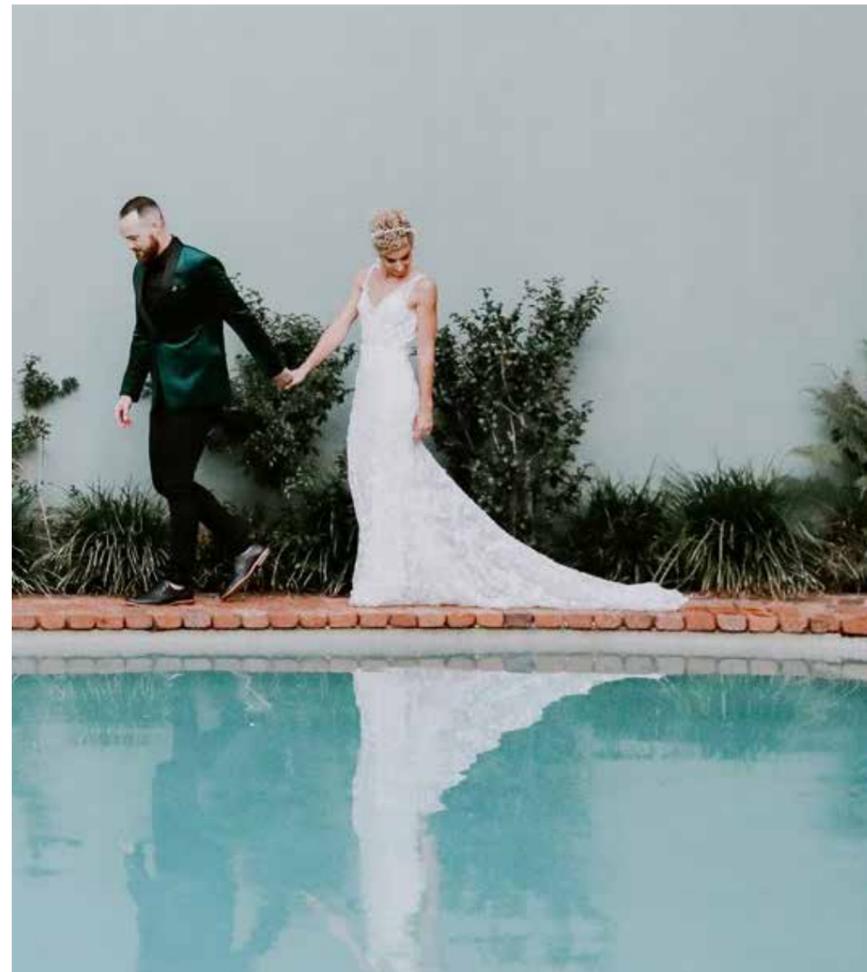
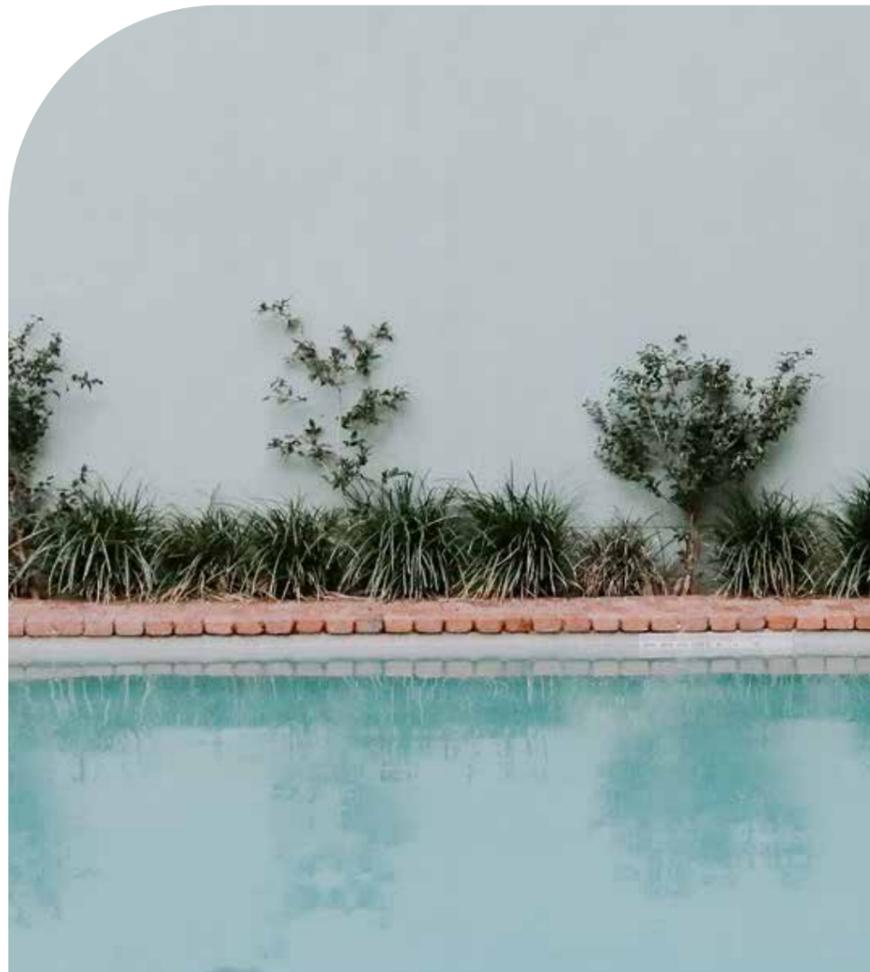
Expect dedicated service and the very best the Gold Coast's wedding industry has to offer, from the people in-the-know. Be guided, while creating a day that is truly unique to you.

This guide contains all the information you need to discover The Island Gold Coast wedding experience. Use it as a starting point for ideas before talking to your Wedding Executive about creating a personalised vision to suit your needs, taste, style and budget.

**Cassie Visser**

The Island Wedding Manager and Stylist  
[weddings@theislandgoldcoast.com.au](mailto:weddings@theislandgoldcoast.com.au)

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*Exclusive locations*

# The Glasshouse

The Island Gold Coast's newest addition with a big heart

Sized at over 800 square metres, The Glasshouse is a versatile space, designed for hosting larger weddings.

The marquee-style venue features a stand alone structure, with an alfresco expansive deck and terrace complete with wrap around verandah. With its glass-panel walls and sky-high ceilings, it creates a light and breezy environment, seamlessly connecting guests with the relaxed climate and nature of The Island Gold Coast Hotel.



# The Glasshouse

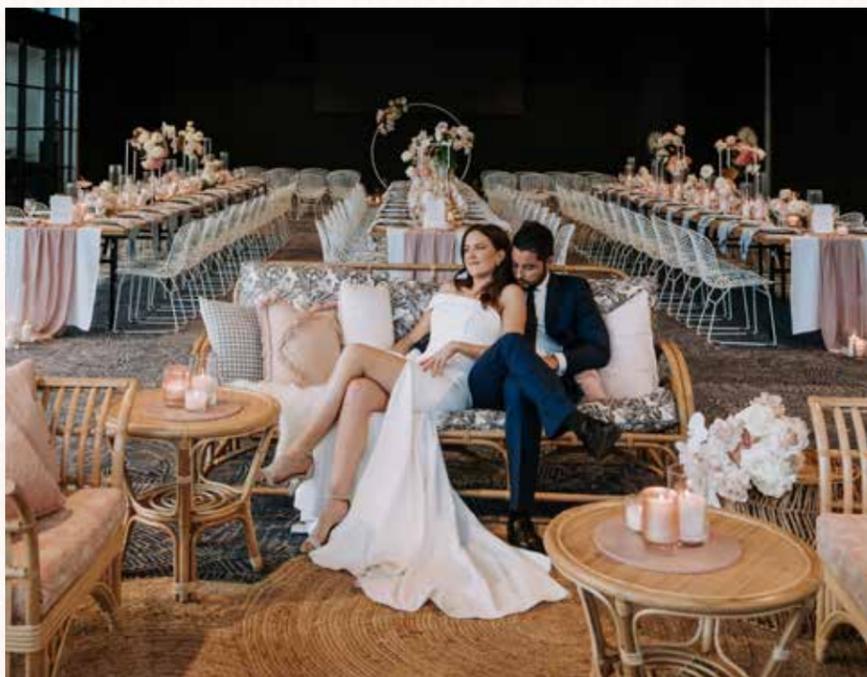
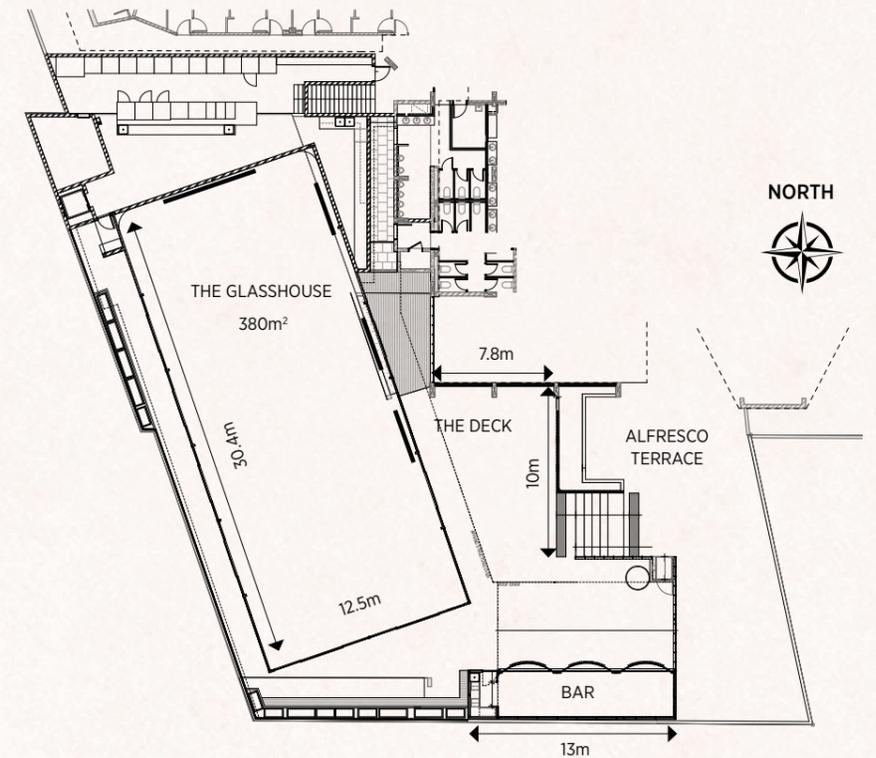
## Features, capacity and floor plan

### Features

- Alfresco vibe with outdoor deck and terrace area
- Modern, architecturally designed bar
- Floor to ceiling glass sliding doors creating an indoor, outdoor experience
- Retractable blinds across all glass doors to create a reveal between cocktail hour and reception seating
- High ceilings enabling any styling ideals to be brought to life
- Wooden banquet tables, oval or round tables
- Black Tiffany chairs or padded gunmetal grey dining chairs
- Varied cocktail furniture to suit stand-up occasions with feasting stations, grazing tables and lounging furniture to suit
- Complimentary Smartphone connectivity, lectern and microphone
- Advanced lighting and sound system

### Capacity

- Up to 350 seated with dance floor
- Up to 700 cocktail style with dance floor





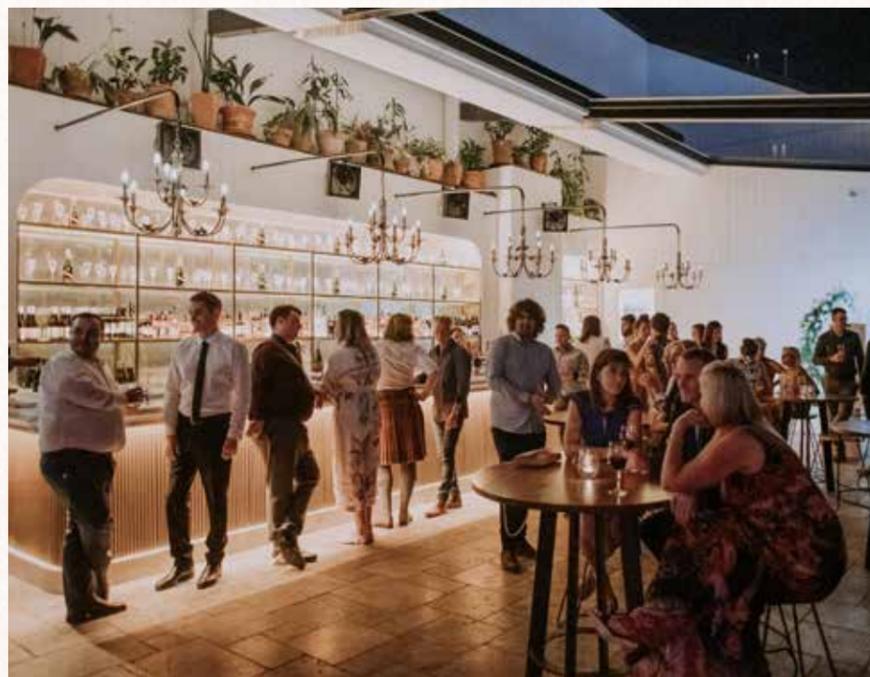
*Exclusive locations*

# The Penthouse

The Island Gold Coast's exclusive top-floor location

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

It's the wedding space that dreams are made of.



## Ocean View & The Terrace

### Features, capacity and floor plan

The magnificent Ocean View room offers sensational views of Surfers Paradise and direct access to the adjoining open-air Terrace, a beautiful area for pre-reception drinks or evening star gazing. The bar is complete with retractable roof, seamlessly inviting the outside in.

Exclusive lift access from the ground floor means you and your guests can escape from it all, with only the skyline to distract you.

#### Features

Alfresco vibe with outdoor terrace bar inclusive of retractable roof

Surfers Paradise skyline and beach views

Modern, architecturally designed bathrooms with floor to ceiling glass

Floor to ceiling bi-fold doors creating a 'reveal' between the Ocean View room and Terrace

Crystal art deco inspired chandeliers

Wooden banquet tables, oval or round

Black Tiffany chairs

Private bar adorned with white marble and cascading plants

Varied cocktail furniture to suit stand-up occasions with feasting stations, grazing tables and lounging furniture to suit

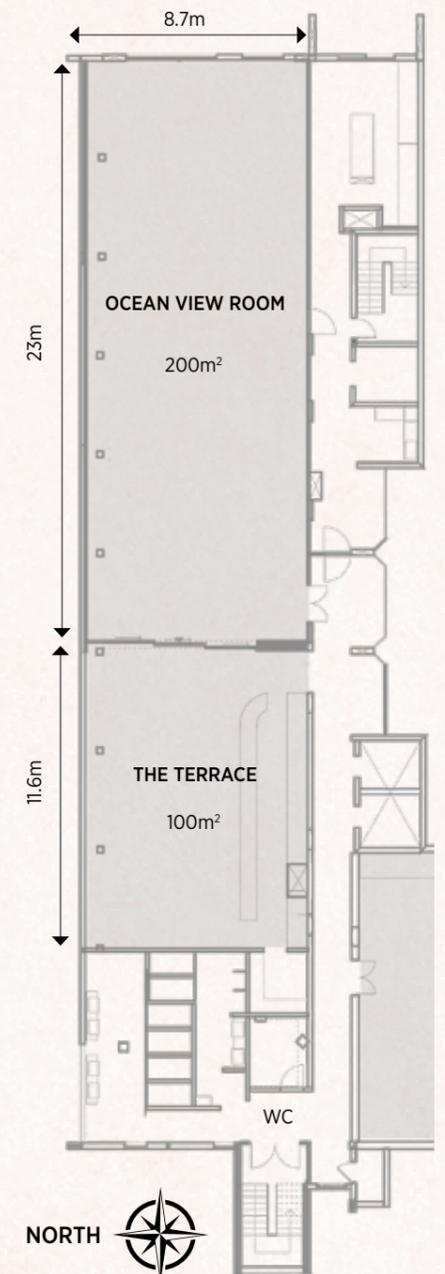
Complimentary Smartphone connectivity, lectern and microphone

Advanced lighting and PA system

#### Capacity

Up to 150 seated with dance floor

Up to 350 cocktail style with dance floor





# Mountain View

## Features, capacity and floor plan

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.

### Features

Private, intimate room overlooking Gold Coast Hinterland

Ideal for intimate ceremonies, private dinner reception and break-out VIP bridal lounge areas

Crystal art deco inspired chandeliers

Library inspired interiors with floor to ceiling bookshelves

Wooden banquet tables

Black Tiffany chairs

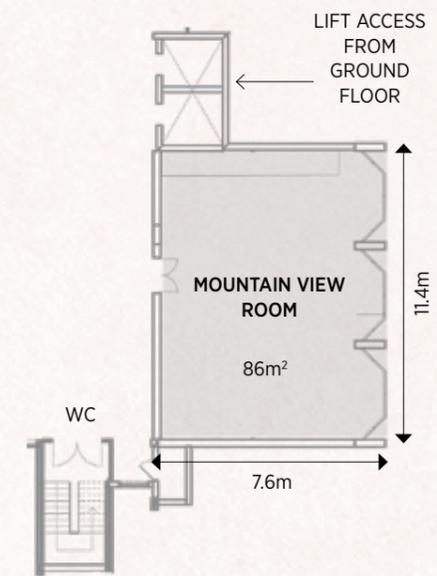
Varied cocktail furniture to suit stand-up occasions with feasting stations, grazing tables and lounging furniture to suit

Complimentary Smartphone connectivity, lectern and microphone

### Capacity

Up to 40 seated

Up to 60 cocktail style



## YOUR ISLAND WEDDING

Every wedding hosted includes the following...



**6 Hours exclusive use**  
of your reception venue

**Furniture to accommodate  
your layout**

and style, inclusive of wooden banquet, round or oval dining tables, black padded Tiffany chairs, cake and gift tables, lounge, cocktail and break-out furniture

**Champagne**

Only the best will do for the bridal party – sip on the genuine article from the historical region of Champagne, France from arrival to departure

**5 Hour all inclusive  
beverage package**

**All inclusive menu**

designed to suit your taste and style

**Your wedding cake**

cut and served to your liking\*

**Self service tea and coffee station**  
as required

**Dedicated wedding planner**  
to work with you in the lead up  
to your day

**Experienced wedding  
management**

led by our in-house coordinator on the day of your wedding

**Smartphone connectivity, lectern  
and microphone**

**Optional on-site ceremony**  
to best accommodate your needs  
with 1 hour exclusive use at your  
area of choice

**Optional in-house dance floor**  
POA

**Optional all inclusive floral  
and styling services**  
POA

*\*Style of cake service incurs varied costings – ie; share platters, served to tea and coffee station, or plated dessert for each person.*

## THE ISLAND EXPERIENCE

*From \$350 per guest. Minimum 80 guests, lesser numbers POA*

The crème de la crème – our all inclusive wedding service provides you with the very best from the industry. Simply choose your date, exclusive space and we will do the rest.



*Additional package variations available – refer to page 18 for details. Speak to your wedding planner to discuss your vision.*

Prices are valid for 2021. Inclusions are subject to change.

### The details

In addition to your Island wedding inclusions on page 9.

#### On-site ceremony

hosted 1 hour prior to cocktail hour in a unique Island ceremony destination

#### Wedding night accommodation

only the best for the King and Queen on their wedding night in a King Suite. Includes a late check-out, Champagne on arrival and breakfast in the morning for the bride and groom on their wedding night.

#### Tailored menu

including choice of station on arrival during cocktail hour alongside roving canapés, seated dining experience of your choice, choice of dessert station or serviced dessert

#### Deluxe beverages

5 Hour all inclusive beverage package with a deluxe range of beers, wines and sparkling

#### Photography package

10 Hour all inclusive photography package, including a second shoot for 3 hours via Todd Hunter McGaw

#### Wedding cake

your 2 tiered wedding cake included in a naked, barely there or lightly frosted finish, delivered and set-up via our in-house supplier

#### Light up letters

to personalise your styling in your choice of initials

#### Custom floral and styling

to complete your ceremony and reception with your arbour, florals, signage, personalised stationery, table centrepiece, floral arrangements, bespoke linens and place settings via our in-house stylists — Main Event Weddings

#### Dance floor

a bespoke black or white gloss dance floor via Staging Creations

# THE COCKTAIL EXPERIENCE

*From \$138 per guest. Minimum 80 guests, lesser numbers POA*

Get creative with a cocktail style wedding and choose a variety of roving food service to compliment your budget and style.

### The details

In addition to your Island wedding inclusions on page 9.

**Charcuterie grazing station**  
on arrival

**Choice of 6 roving canapés**  
from our hot and cold seasonal menu

**Choice of a roving mini meal**  
for a standing entrée, from our seasonal menu

**Late night snack bar**  
with your choice of build-your-own burger bar, ham or taco station

**5 Hour beverage package**  
Charles Ranville Cremant de Bourgogne Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Cabernet Merlot (Margaret River, WA)

Byron Bay Lager

Kirin

James Squire Ginger Beer

Young Henrys Newtownner

Heineken 3 Lager

Monteith's Cider

Soft drinks and juices



*Additional package variations available - refer to page 18 for details. Speak to your wedding planner to discuss your vision.*

Prices are valid for 2021. Inclusions are subject to change.

## FAMILY STYLE DINING

*From \$120 per guest. Minimum 80 guests, lesser numbers POA*

Create your own menu for a seated dinner, served 'Family Style' down the centre of each table for guests to share. Recommended with shared starters or an alternate drop entrée at an additional cost per person.



### The details

In addition to your Island wedding inclusions on page 9.

### Shared style feasting mains

choice of 2 proteins and 3 sides, served on bespoke ceramics down the centre of each table — 'family style'

### Wedding cake

served on share boards down the centre of each table

### 5 Hour beverage package

Charles Ranville Cremant de Bourgogne Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Cabernet Merlot (Margaret River, WA)

Byron Bay Lager

Kirin

James Squire Ginger Beer

Young Henrys Newtowner

Heineken 3 Lager

Monteith's Cider

Soft drinks and juices

*Additional package variations available – refer to page 18 for details. Speak to your wedding planner to discuss your vision.*

Prices are valid for 2021. Inclusions are subject to change.

## PLATED DINING EXPERIENCE

*From \$110 per guest. Minimum 80 guests, lesser numbers POA*

Choose 2 meals from our seasonal menu to be served alternate drop. Priced for a single course, this menu can be personalised to accommodate your preferred entrée or dessert style of service from our shared or plated dining options.

### The details

In addition to your Island wedding inclusions on page 9.

#### Alternate drop main meal

your choice of 2 meals from our seasonal menu

#### Wedding cake

served on platters down the centre of each table

#### 5 Hour beverage package

Charles Ranville Cremant de Bourgogne Brut (France)

Babich Classic Sauvignon Blanc (Marlborough, NZ)

Hartog's Cabernet Merlot (Margaret River, WA)

Byron Bay Lager

Kirin

James Squire Ginger Beer

Young Henrys Newtowner

Heineken 3 Lager

Monteith's Cider

Soft drinks and juices



*Additional package variations available - refer to page 18 for details. Speak to your wedding planner to discuss your vision.*

Prices are valid for 2021. Inclusions are subject to change.

## LIVE FEASTING STATIONS AND CARTS

*From \$15 per guest*

Add one of our mouth-watering feasting stations or carts to your chosen food and beverage package to create an interactive experience for your guests. Selected stations come with a Chef to host, prepare and serve for the duration.



*Minimum catering 80 guests or a surcharge of \$5 per guest, per station applies from 50 – 79 guests.  
Please note: Chef present for interactive cooking stations only.*

### Charcuterie grazing station

Selection of cured meats, soft and firm cheeses offering different tastes and textures, pickled vegetables to wake and cleanse the palate, olives, artisan breads and crispy lavosh with fresh and dried fruit to add sweetness.

*Priced from \$20 per person*

### Cheese and chocolate cart

A selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinary tasty treat!

*Priced from \$20 per person*

### Dumpling station\*

A variety of juicy steamed gyozas, dim sum and hand made dumplings, each served with an array of sauces and condiments. A well balanced blend of fulfilling, healthy and hearty in a one-dish meal.

*Priced from \$20 per person*

### His & Hers cocktail cart

Choose 2 cocktails available from our seasonal selection for your guests to enjoy on arrival. Presented on our cute white carts, complete with fresh styling, this is the perfect statement.

*Priced from \$16 per person*

*\*Interactive cooking station with Executive Chef to prepare, cook and serve for the duration*

### Late night snack bar

Your choice of our build-your-own burger bar, or late night ham station to satisfy those cravings as the evening progresses. *Snack bars are available at any time and are not limited to 'late at night'.*

*Priced from \$15 per person*

#### *BYO burger bar*

A self service station with Chef's selection of brioche buns, cheddar cheese burger patties, cos lettuce and all the condiments to suit.

#### *Ham station*

Leg ham, complete with mini buns, cheese and condiments.

#### *Taco bar\**

Selection of seasoned beef and chicken served with hard and soft tacos. Served with an array of salads, salsas and all the trimmings including guacamole, cheese and jalapeños for a savoury sensation.

### Paella station\*

Cooked the traditional way in wide, shallow pans - includes 'cook to order' Chef service, fresh seafood, chorizo sausage, chicken, fresh locally sourced vegetables, sweet paprika and saffron, infused with house made stock and the finest carnaroli, an Italian rice that holds its shape and absorbs broth well.

*Priced from \$20 per person*

### Seafood station\*

Freshly shucked Tasmanian oysters served natural, succulent king prawns and cured salmon, delivering a feast rich in flavour and texture, served over a bed of ice with crusty artisan breads and salted butter.

*Priced from \$40 per person*

## COCKTAIL CANAPÉS MENU

### Cold canapés

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

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)

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/gf)

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

### Mini meals

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

Beer battered snapper, chips and chilli pineapple salsa

Karaage chicken, ponzu aioli and Vietnamese slaw (df/gf)

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

Gnocchi with ratatouille sauce (df/gf/ve)

Mini American hotdog with American mustard, tomato relish, American style dog, caramelised onion and tasty cheese

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



## FAMILY STYLE DINING MENU



Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.

### Mains

Select 2 from the following:

36 Hour slow braised Angus beef cheeks with an intensely rich sauce from the braise (df/gf)

Lemon, thyme and caramelised orange roast chicken with chimichurri (df/gf)

Line caught market fish with herbed champagne velouté (gf)

Slow roasted lamb shoulder, smoked confit garlic with rosemary, thyme and oregano (df/gf)

### Sides

Select 3 from the following:

Additional sides \$4 per side

Roasted rosemary duck fat kipfler potatoes (df/gf)

Green beans with rainbow blistered cherry tomatoes (df/gf)

Adelaide Hills braised Brussels sprouts with golden eschalots and speck (df/gf)

Salt roasted hasselback pumpkin (df/gf)

Heirloom baby carrots with charred leek and parsley (df/gf)

Greek salad of lettuce, red onion, tomato, olives, cucumber and Persian fetta with lemon EVOO dressing (gf)

## PLATED DINING MENU

Choice of 2 served alternate drop for each course:

### Entrées — cold plated

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)

### Mains

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)

### 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)

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

Chocolate pudding with hazelnut praline ice cream



## CUSTOMISE

*All prices are per person*

Tailor your experience with any of the following variations, to personalise your day



### FOOD

#### Cocktail hour

Charcuterie grazing station and roving canapés + \$30

Canapés + \$4 per canapé

#### Entrée - standing or seated

Mini meals + \$10 per mini meal

Alternate drop entrée + \$30

Shared grazing entrée + \$20

#### Dessert

Shared dessert + \$15

Cheese and chocolate cart + \$15

### BEVERAGE

#### Add a Champagne tower

+ \$550 includes tower for up to 80 guests, acrylic drip tray and professional Champagne host. Sparkling wine is POA, or used as part of your beverage package.

#### Bar Tab

Replace the beverage package with a bar tab set to your chosen limit and deduct \$40 per person from the package price.

#### Extension

Extend your beverage package from 5 to 6 hours + \$10.

#### Deluxe Wines

Upgrade to a premium inclusion of French sparkling and your choice of 2 deluxe red and 2 white wines + \$10.

#### Add a Cocktail Cart

+ \$16 including your choice of 2 cocktails and stylised white cart for self service.

### STYLING

Customised cocktail reception floral, signage and styling at \$20 per person for a cocktail wedding or + \$30 per person seated reception via our in-house styling and design team sCeremony packages available at \$1,100.

# THE ISLAND GOLD COAST HOTEL

Relieve the stress of transport and travel for you and your guests. Our stunning boutique hotel is equipped with fresh and modern interior design features.



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.

Situated in the heart of Surfers Paradise, the hotel is perfectly positioned within walking distance of the beach, making it a dream location for photographs.

Book your wedding night with us and enjoy your first night as newlyweds in one of our beautiful rooms.

Want to use the room for getting ready? Choose a spacious Twin Suite studio instead for your bridal party.

Guests will also be entitled to a discounted rate for your wedding celebrations. See below for special offers.

### Bride & groom wedding night \$500

King Suite — sleeps 2. A spacious studio suite that you can feel at home in, with ample space to relax and unwind.

- Open plan room
- Private balcony
- Late check-out
- Champagne
- Breakfast at Goldie's the morning day after your wedding

### Bridal party 'getting ready accommodation' \$590

Twin Suite — sleeps 4. A spacious studio suite that you can get ready in, amazing natural light and ample space for getting ready photographs with your bridal party.

- Open plan room
- French sparkling for getting ready x 2
- Late check-out
- Breakfast at Goldie's the day after your wedding
- Add an additional night to this room for 4 guests \$380

### Guest Rates — all rooms include breakfast at Goldie's

<b>Sunday – Thursday</b>	\$130 for Superior Twin or Deluxe King Room. \$150 for King or Twin Suite.*
<b>Friday</b>	\$190 for Superior Twin* or Deluxe King Room. \$230 for King or Twin Suite.
<b>Saturday</b>	\$230 for Superior Twin or Deluxe King Room. \$280 for King or Twin Suite.*

\*Please contact reservations and include your function booking NAME AND DATE to secure guest dates via [res@theislandgoldcoast.com.au](mailto:res@theislandgoldcoast.com.au)  
Rates subject to change and availability.

### Facilities

- Goldie's Bistro and Bar
- Rooftop Bar
- Swimming Pool
- 24hr Reception
- Onsite parking; subject to availability
- Kids activities

Please refer to our website for further information.

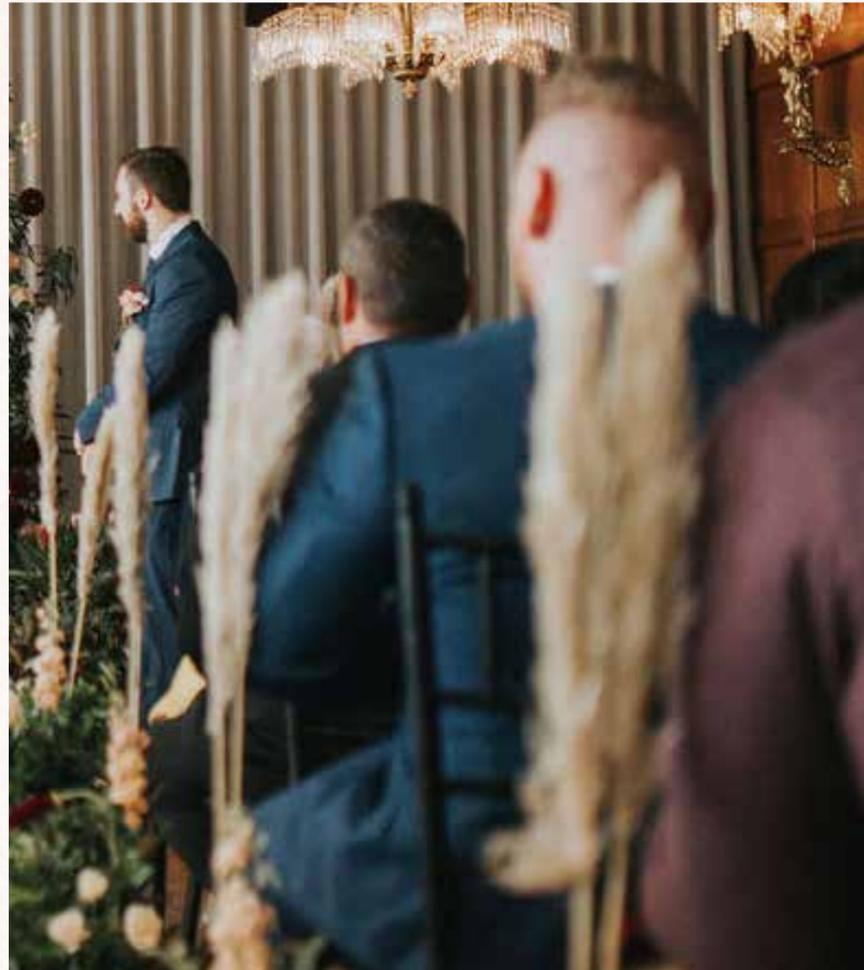
**Please contact reception on 07 5538 8000 to make your booking.**

*Superior Twin and Twin Suite pricing is based on 2 guests. Maximum capacity — 4 guests with additional \$50 charge per person, inclusive of breakfast for additional guests. Roll away bed available in suites only for additional \$50.*

## CEREMONIES

\$1,200

Choose your exclusive location for an all-inclusive on-site wedding, ensuring a smooth and seamless event for all. Complete with planning administrative services. Make your wedding a simple and stress free experience.



### The details

Host your ceremony in an area that best suits you, and the style of wedding you wish to host.

### The Pool Deck

For an outdoor, relaxed and alfresco environment, the Pool Deck offers the best Island vibes with tropical plants, breezes and a coastal feel.

### The Mountain View Room

For a more private and intimate affair, a stunning setting in our Penthouse, overlooking the Gold Coast hinterland.

### The Glasshouse Deck or Ocean View Terrace

For couples holding their reception in the Glasshouse or Ocean View room, you may wish to host a ceremony directly beforehand. The adjoining deck and terrace from these spaces offers a beautiful, yet simple setting to say 'I Do' before the party starts with your loved ones.

### On Site Coordinator

Our friendly, professional and attentive on-site coordinator will be there to help on your special day. Greeting you on arrival, assisting with ushering guests, cueing music and of course the bridal procession, so you can relax and enjoy the day.

### 1 Hour exclusive use

in your private room of choice for your ceremony proceedings, 1 hour immediately prior to reception cocktail hour start time

### Chairs

32 Chairs for guest seating in 4 rows of 8 with black Tiffany chairs

### Signing table

with 2 chairs

### In-house PA, microphone and iPad connectivity included

### Customise

Tailor your ceremony to suit:

**Custom and bespoke** ceremony styling and floral package \$1,100. Please refer to Styling on page 21 for details

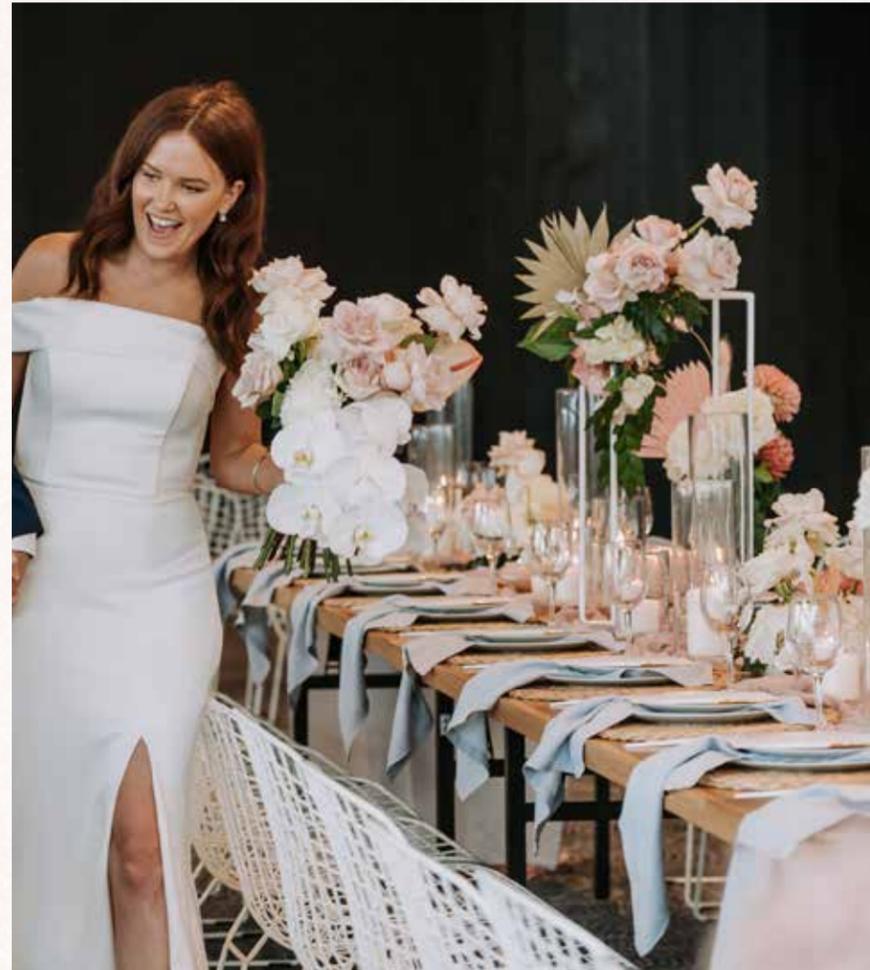
### 1 Additional hour\*

following ceremony for congratulatory drinks and photo moment + \$20 per person. Includes Champagne toast (beer and wine also available) and 2 roving canapés

\*Subject to availability.

# STYLING

Our in-house styling team offer bespoke or custom floral and styling services to complete the vision for your special day.



### The details

#### All packages include:

Styling consultation 6 months prior to wedding. A creative meeting to discuss your ideas, creating a unique and bespoke look for you. Bring along your inspiration and allow 1 - 1.5 hours.

Visual mood board, design brief and itemised quote to compliment vision

2 Revisions to tailor look to suit style and budget

Delivery, collection, set-up and dismantle of package inclusions

#### Ceremony Package \$1,100

##### Inclusive of:

Choice of arch or feature installation

Fresh flowers and styling to complete choice of arch

Floral or candle décor for ceremony chairs within aisle

Welcome signage and stand

Aisle runner

#### Cocktail Reception Styling \$20 per person

##### Inclusive of:

Centrepieces for furniture settings

Fresh flowers for centrepieces or break-out settings

Linen runners or overlays for furniture settings

Custom welcome sign and stand

Stationery for beverages, menus, cards and gifts — complete with frames

Fresh flowers for welcome sign

#### Sit-down Reception Styling \$30 per person

##### Inclusive of:

Custom 100% French linen napkins in choice of colours

Custom linen table runners or overlays

Candle lit centrepiece installations for each table

Fresh floral arrangements for each table

Design and printing of menu placecards for each place setting, table numbers, beverage signage, cards and gifts signage printed on custom stock

#### Additional Styling Options – POA

For customised ideas to create your wedding day 'wow' factor, please collaborate with our in-house stylist to create a unique look for your special day, inclusive of:

Hanging installations — floral, lighting, drapery

Bouquets and buttonholes

Lighting solutions

Furniture hire

Invitations and wedding websites

## PARTNERS

Introducing The Island Gold Coast's dedicated Partners, a collection of the coast's best wedding vendors in their specialised field.

### Photography

#### Todd Hunter McGaw

Todd and Alyda McGaw  
0402 440 176  
toddhuntermcgaw.com.au

### Videography

#### Forever Features Film

Tyronne  
0410 184 303  
07 5042 8704  
foreverfeatures.com.au

#### Your Wedding Story

Michaela Ryan  
0423 378 250  
michaela@yourweddingstory.com.au  
yourweddingstory.com.au

### In-house Styling & Floral

#### Main Event Weddings

Cassie Visser  
0400 948 340  
stylist@maineventweddings.com.au  
maineventweddings.com.au

### Rigging, Hire, Lighting

#### AVIdeas

Nathan Geeves  
07 3275 2444  
info@avideas.com.au  
avideas.com.au

#### Brandition

Nicola Briggs  
07 3392 8549  
sales@brandition.com.au  
brandition.com.au

#### Event Letters

Kaitlyn Clark  
0430 369 367  
bookings@eventletters.com.au  
eventletters.com.au

### Staging & Dance Floors

#### Staging Creations

Dale Cartwright  
0400 198 367  
sales@stagingcreations.com.au  
stagingcreations.com.au

### Celebrants

#### James McLauchlan

0418 763 117  
james\_civilcelebrant@outlook.com  
jmcelebrant.com.au

#### Jac Moore

0432 205 562  
jac@moorecelebrations.com.au  
moorecelebrations.com.au

#### Brisbane City Celebrants

Cara and Jamie Hodge  
0433 774 789  
marrym@brisbanecitycelebrants.com.au  
brisbanecitycelebrants.com.au

### Cakes

#### Vanilla Pod

Carla Burns  
07 3268 7285  
carla@vanillapod.com.au  
vanillapod.com.au

### Bands & Roving Entertainment

#### Hamilton Band

Lai Utovou  
0150 428 704  
enquiries@hamiltonband.com.au  
hamiltonband.com.au

#### Rush Group

0413 162 447  
admin@rushentertainment.com.au  
rushentertainment.com.au

### DJ's and MC's

#### G&M Group

Glenn McKay  
1300 736 233  
glenn@gmeventgroup.com.au  
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