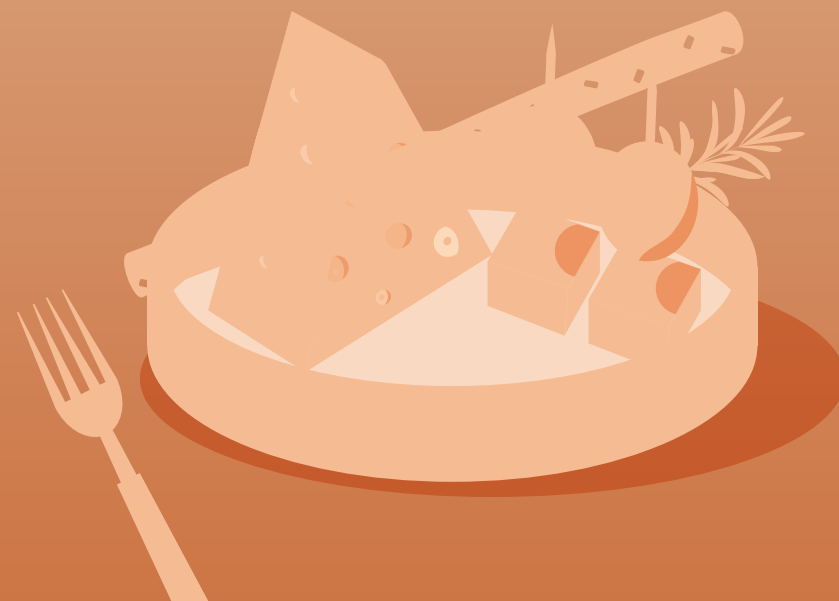


Rooftop

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

Spicy tomato and chilli fried olives aioli	8
Garlic pizza (v)	12
Trio of dips wood fired bread, sundried tomato, avocado, beetroot hummus (v)	12
Mac and cheese croquettes smoked chipotle sauce (v)	14
Spicy buffalo chicken wings Asian slaw	18
Popcorn cauliflower pomegranate, smoked chipotle mayo (v)	16
Grilled vegetable salad fetta cheese, almonds (v)	16
Add-ons:	
falafel	8
rump steak	8
grilled chicken thigh	8
grilled salmon fillet	9
lamb cutlets	10
Crispy popcorn chicken chimichurri dressing	18
Falafel tacos crispy lettuce, onion, tomato salsa, avocado mayo (veo, v)	18
Salt and pepper squid aioli (gf)	20
Sizzling chilli and garlic prawns rustic rye sourdough	22
Chargrilled lamb cutlets pesto rosso and dukka spice (gf)	24



BAO BUNS

Sticky pork belly Asian slaw	2 for 15
Beef brisket smoked cheddar, jalapeños	2 for 15
Hoisin glazed mushrooms sesame slaw (v)	2 for 15

SIDES

Chips aioli (v)	9
Broccoli and snow peas toasted almonds (v)	9
Sweet potato wedges jalapeño mayo (v)	10
Tuscan roasted winter vegetables crispy kale (v)	12

DESSERT

Affogatto espresso coffee, vanilla ice cream add liquor of your choice	10 9
Sticky date pudding butterscotch sauce, vanilla ice cream	12
Vegan chocolate mud cake (df, ve)	12
Nutella calzone for 2 fresh strawberries, vanilla ice cream	22

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian
 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.



WOOD FIRED PIZZA

Pizza available until midnight every Friday and Saturday night

Margherita 20
buffalo mozzarella, fresh basil (v)

Vegetarian 22
tomato pesto, spinach, eggplant, cherry tomato, red onion, fetta (v)

Calabrese 22
salami, chilli, basil, red onion

Italian Sausage 22
taleggio cheese, caramelised onion, thyme, fior di latte mozzarella

Siciliana 22
salami, olives, anchovies, capers

Funghi 24
field mushrooms, rosemary, pecorino romano, truffle pesto (v)

Prosciutto 24
cherry tomato, rocket

Capricciosa 24
double smoked ham, field mushrooms, artichokes, olives

Four Cheese 24
provolone, blue cheese, pecorino, fior di latte mozzarella (v)

Vegan cheese add 4

Gluten free base add 4



ROOFTOP PLATTERS

Cheese Board 20
goats curd, soft blue, brie, marinated olives, quince paste, grissini, wood fired bread

Charcuterie Board 40
assorted cured meats, goats curd, soft blue, brie, marinated olives, chef's selection dip, grissini, wood fired bread

Six Bao Bun Platter 40
2x hoisin glazed mushrooms, sesame slaw
2x sticky pork belly, Asian slaw
2x beef brisket, smoked cheddar, jalapeños

Signature Meat-free Platter 50
cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips (v)

Rooftop Signature Share Platter 50
salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly

Wood Fired Pizza Platter 80
choice of any 4 pizzas from the pizza menu

(df) dairy free, (gf) gluten free, (ve) vegan, (veo) vegan option, (v) vegetarian
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



DUSK PACKAGE

Suited for 10 or more guests

2 bottles of French Sparkling on arrival

Bottle Service

1 x 700ml bottle of:

Absolut Elyx

Beefeater 24 Gin

Chivas Regal 12YO Scotch Whisky

OR Havana Club Añejo 7YO Rum

Food

Trio of dips with wood fired bread

3 chef's selection wood fired pizza

2 platters - choice of:

Rooftop signature share platter

salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly

OR

Signature meat-free platter

cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips

\$500

ALL INCLUSIVE PARTY PACKAGES



TWILIGHT PACKAGE

Suited for 10 or more guests

Bottle of Dom Perignon Vintage Champagne on arrival

Bottle Service

1 x 700ml bottle of:

Belvedere Vodka

Grey Goose Vodka

Four Pillars Rare Dry Gin

Chivas Regal Extra Blended Scotch Whisky

Appleton Estate Reserve Jamaica Rum

Patrón Silver Tequila

OR Hennessy VSOP Privilege Cognac

Food

Trio of dips with wood fired bread

3 chef's selection wood fired pizza

3 platters - choice of:

Rooftop signature share platter

salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly

OR

Signature meat-free platter

cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips

\$1000

grazy -days

EVERY SATURDAY + SUNDAY 12-2PM

Grazing style lunch + 2 hour drinks package — \$69 per person

Menu

Served grazing style at the table

Trio of dips

wood fired bread, sun-dried tomato,
avocado, beetroot hummus (v)

Chargrilled lamb cutlets

pesto rosso and dukkah spice (gf)

Salt and pepper squid

aioli (gf)

Garden salad

vinaigrette (v)

Chips

aioli (v)

Drinks included

COCKTAILS

Aperol Spritz — Aperol, prosecco, soda,
fresh orange slice

Lillet Rosé Spritz — Lillet Rosé, prosecco,
soda, mint, strawberries

COCKTAIL CARAFES (Serves 2-4)

Aperol Carafe — Aperol, prosecco, soda,
fresh orange slices

Passion Fruit Rum Punch — Havana
Club 7YO, apricot brandy, passion fruit,
pineapple, apple

White Peach Sangria — Martel VS, peach,
Babich Sauvignon Blanc, apple

SPARKLING

**Charles Ranville Crémant de
Bourgogne**, Burgundy, France

Bandini Prosecco, Veneto, Italy

WHITE WINE

Babich Classic Sauvignon Blanc,
Marlborough, NZ

Babich Pinot Gris, Marlborough, NZ

Stoneleigh Chardonnay, Marlborough, NZ

RED WINE

Babich Classic Pinot Noir,
Marlborough, NZ

Hartog's Cabernet Merlot,
Margaret River, WA

ON TAP

Stone & Wood Pacific Ale

Black Hops G.O.A.T. Hazy IPA

Black Hops Lay Day Lager

Young Henrys Newtowner

Byron Bay Lager

Kirin

James Squire One Fifty Lashes

XXXX Gold

Tooheys New

Hahn Super Dry

James Squire Ginger Beer

Monteith's Apple Cider

SOFT DRINKS & JUICES

Kids eat free (per 1 paying adult)

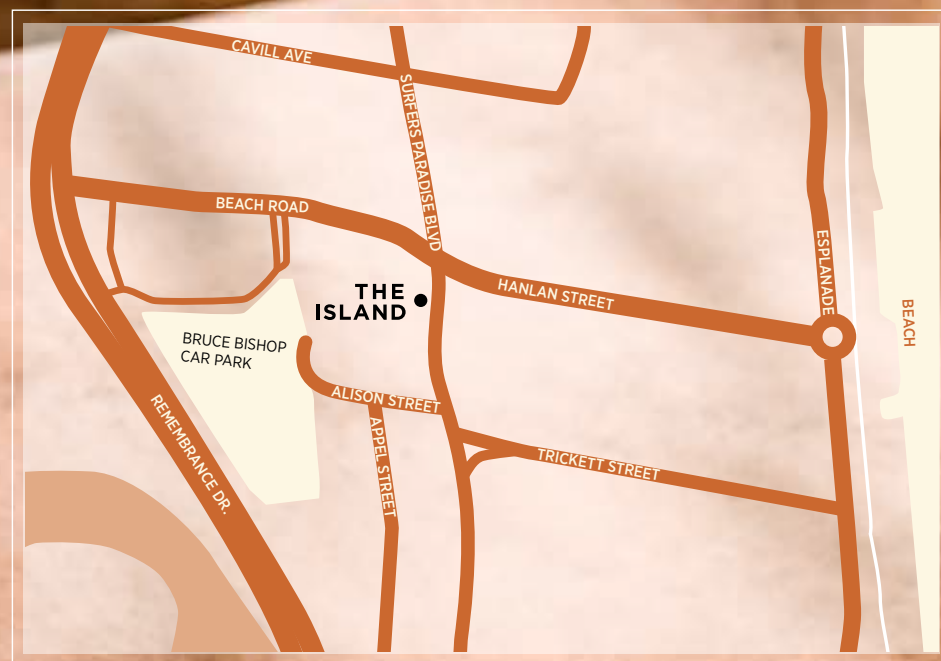
Choose from:

Battered fish and chips

Popcorn chicken and chips

Margherita pizza; or

1/4 Chicken and chips



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 (07) 5538 8000 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.

Strictly no face or hand tattoos permitted inside the venue. Other visible tattoos will be at the discretion of Security and Management.

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 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 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)	MCCARD (1% surcharge)	AMEX (3.25% surcharge)	DINERS (3.25% surcharge)
CARD NUMBER				
EXPIRY DATE				
CARDHOLDER NAME				
CARDHOLDER SIGNATURE				
AMOUNT <small>(inc. surcharge)</small>				
<small>Will this card be used for the outstanding balance</small>				

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/S:	
TO SHARE	QTY
Spicy tomato and chilli fried olives aioli	8
Garlic pizza (v)	12
Trio of dips wood fired bread, sundried tomato, avocado, beetroot hummus (v)	12
Mac and cheese croquettes smoked chipotle sauce (v)	14
Spicy buffalo chicken wings Asian slaw	18
Popcorn cauliflower pomegranate, smoked chipotle mayo (v)	16
Grilled vegetable salad feta cheese, almonds (v) Add ons: falafel 8 <input type="checkbox"/> rump steak 8 <input type="checkbox"/> grilled chicken thigh 8 <input type="checkbox"/> grilled salmon fillet 9 <input type="checkbox"/> lamb cutlets 10 <input type="checkbox"/>	16
Crispy popcorn chicken chimichurri dressing	18
Falafel tacos crispy lettuce, onion, tomato salsa, avocado mayo (veo, v)	18
Salt and pepper squid aioli (gf)	20
Sizzling chili and garlic prawns rustic rye sourdough	22
Chargrilled lamb cutlets pesto rosso and dukka spice (gf)	24

FOOD SELECTION
Please highlight selection and quantities

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

CATERING CONTINUED

SERVICE TIME/S:

BAO BUNS		QTY
Sticky pork belly Asian slaw	2 for 15	
Beef brisket smoked cheddar, jalapeños	2 for 15	
Hoisin glazed mushrooms sesame slaw (v)	2 for 15	
WOOD FIRED PIZZA <i>Pizza available until midnight every Friday and Saturday night</i>		QTY
Margherita buffalo mozzarella, fresh basil (v)	20	
Vegetarian tomato pesto, spinach, eggplant, cherry tomato, red onion, fetta (v)	22	
Calabrese salami, chilli, basil, red onion	22	
Italian Sausage taleggio cheese, caramelised onion, thyme, fior di latte mozzarella	22	
Siciliana salami, olives, anchovies, capers	22	
Funghi field mushrooms, rosemary, pecorino romano, truffle pesto (v)	24	
Prosciutto cherry tomato, rocket	24	
Capricciosa double smoked ham, field mushrooms, artichokes, olives	24	
Four Cheese provolone, blue cheese, pecorino, fior di latte mozzarella (v)	24	
Vegan cheese add 4 <input type="checkbox"/>		
Gluten free base add 4 <input type="checkbox"/>		
SIDES		QTY
Chips aioli (v)	9	
Broccoli and snow peas toasted almonds (v)	9	
Sweet potato wedges jalapeño mayo (v)	10	
Tuscan roasted winter vegetables crispy kale (v)	12	
DESSERT		QTY
Affogatto espresso coffee, vanilla ice cream add liquor of your choice 9 <input type="checkbox"/>	10	
Sticky date pudding butterscotch sauce, vanilla ice cream	12	
Vegan chocolate mud cake (df, ve)	12	
Nutella calzone for 2 fresh strawberries, vanilla ice cream	22	

FOOD SELECTION
Please highlight selection
and quantities

CATERING CONTINUED

SERVICE TIME/S:

ROOFTOP PLATTERS		QTY
<p>Cheese Board goats curd, soft blue, brie, marinated olives, quince paste, grissini, wood fired bread</p>	20	
<p>Charcuterie Board assorted cured meats, goats curd, soft blue, brie, marinated olives, chef's selection dip, grissini, wood fired bread</p>	40	
<p>Six Bao Bun Platter 2x hoisin glazed mushrooms, sesame slaw 2x sticky pork belly, Asian slaw 2x beef brisket, smoked cheddar, jalapeños</p>	40	
<p>Signature Meat-free Platter cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips (v)</p>	50	
<p>Rooftop Signature Share Platter salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly</p>	50	
<p>Wood Fired Pizza Platter choice of any 4 pizzas from the pizza menu</p>	80	
<p>DUSK PACKAGE</p>		
<p>Suited for 10 or more guests 2 bottles of French Sparkling on arrival</p>	500	QTY
<p>Bottle Service 1 x 700ml bottle of: Absolut Elyx <input type="checkbox"/> Beefeater 24 Gin <input type="checkbox"/> Chivas Regal 12YO Scotch Whisky <input type="checkbox"/> OR Havana Club Añejo 7YO Rum <input type="checkbox"/></p>		
<p>Food Trio of dips with wood fired bread 3 chef's selection wood fired pizza 2 platters - choice of: Rooftop signature share platter <input type="checkbox"/> salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly OR Signature meat-free platter <input type="checkbox"/> cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips</p>		

FOOD SELECTION

Please highlight selection and quantities

CATERING CONTINUED

SERVICE TIME/S:		TWILIGHT PACKAGE		QTY
		Suited for 10 or more guests		1000
		Bottle of Dom Perignon Vintage Champagne on arrival Bottle Service 1 x 700ml bottle of: Belvedere Vodka <input type="checkbox"/> Grey Goose Vodka <input type="checkbox"/> Four Pillars Rare Dry Gin <input type="checkbox"/> Chivas Regal Extra Blended Scotch Whisky <input type="checkbox"/> Appleton Estate Reserve Jamaica Rum <input type="checkbox"/> Patrón Silver Tequila <input type="checkbox"/> OR Hennessy VSOP Privilege Cognac <input type="checkbox"/> Food Trio of dips with wood fired bread 3 chef's selection wood fired pizza 3 platters - choice of: Rooftop signature share platter <input type="checkbox"/> salt and pepper squid, popcorn chicken, garlic and rosemary lamb cutlets, sticky pork belly OR Signature meat-free platter <input type="checkbox"/> cauliflower popcorn, hoisin glazed mushrooms, falafel, mac and cheese croquettes, wood fired bread, dips		

BEVERAGES	
BAR TAB AMOUNT	\$
EXCLUSIONS <small>Please advise if there is any restrictions on drinks being available on a tab</small>	
Will spirits be included on the bar tab?	
PREFERRED TIMINGS & EXTRAS	
GUEST ARRIVAL TIME & CONCLUSION OF BOOKING	
EVENT SNAPSHOT <small>[Please provide a brief overview]</small>	
Do you require a host? <small>[\$50 per hour - min. 3 hours]</small>	
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: <small>[Please include dietary information]</small>	
FINAL PAYMENT <small>[Due: Monday week of booking. Please advise how will this be finalised]</small>	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: <small>(first name and date)</small> Please take the payment off the credit card provided: YES / NO