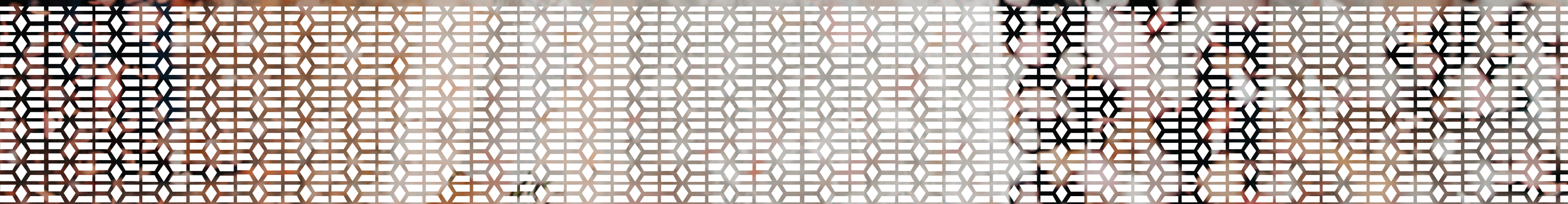




SAY I DO





NATURALLY BEAUTIFUL WEDDINGS

From small and intimate to spectacular, we're ready to listen, plan and create your kind of wonderful.

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, The Glasshouse and Duke's Parlour, 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
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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 or oval tables

Oak bentwood chairs

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

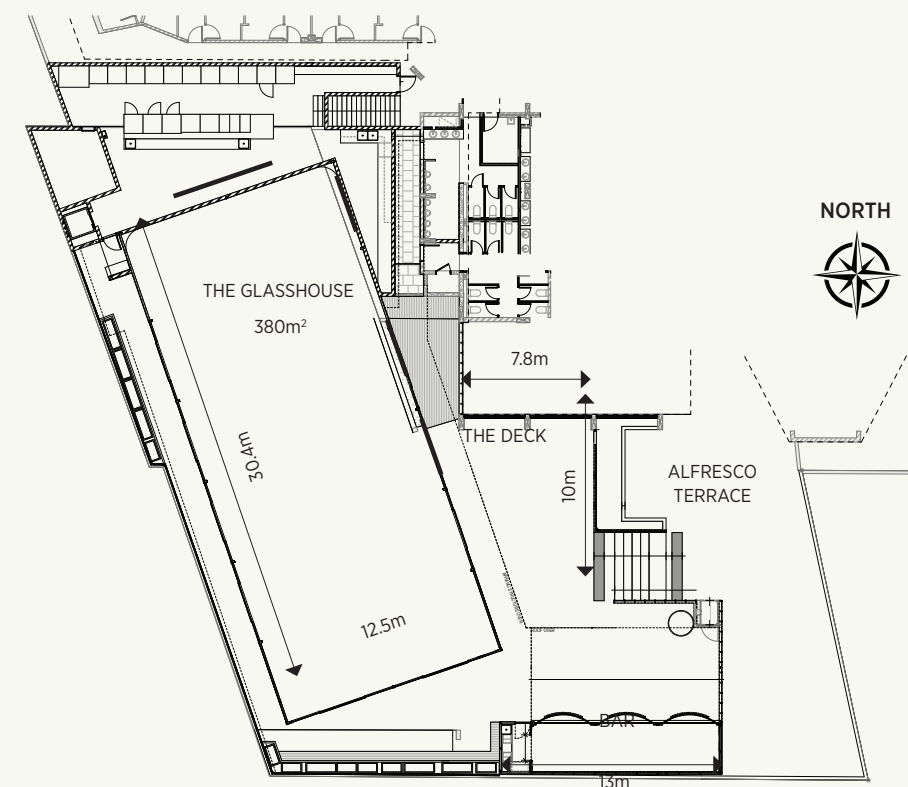
Complimentary Smartphone connectivity, lectern and microphone

Advanced lighting and sound system

Capacity

Up to 350 seated with dance floor

Up to 700 cocktail style with dance floor



The Penthouse

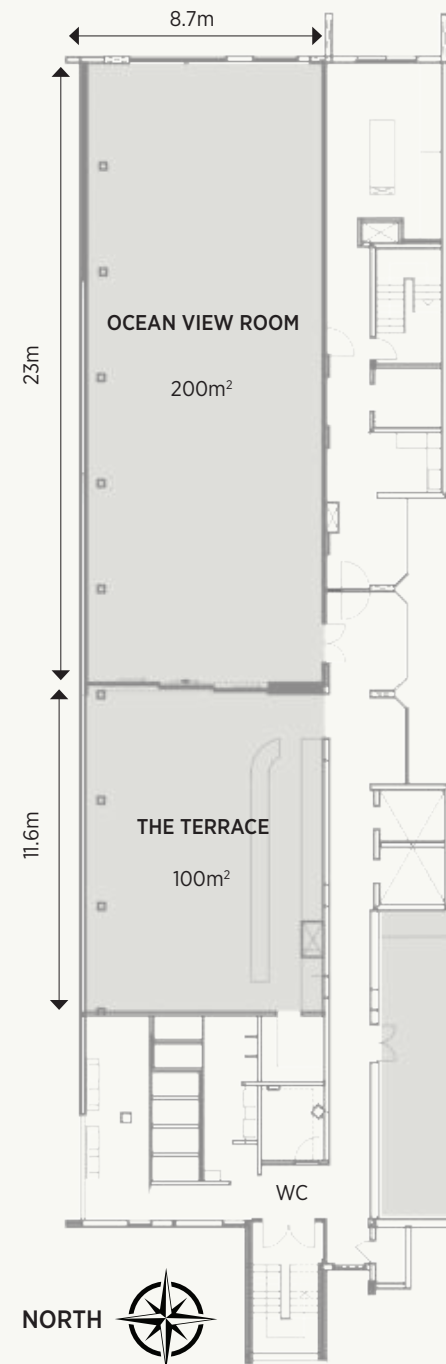
The Island Gold Coast's exclusive top-floor location

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 or oval tables

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

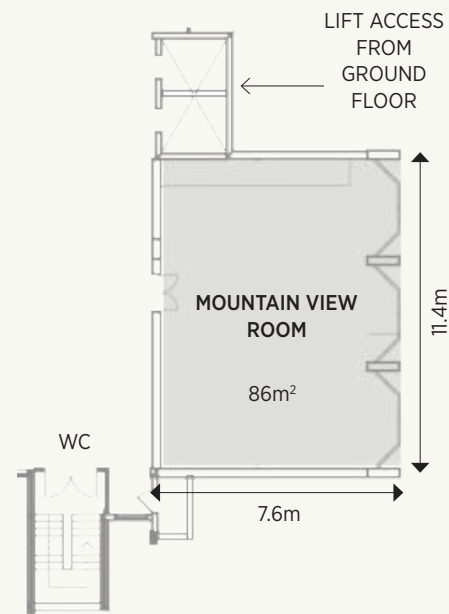
Complimentary smartphone connectivity, lectern and microphone

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



Duke's Parlour

The Island Gold Coast's secret, late night location

This mid-century, California-cool venue comes with bar, dance floor, comfy couches and a late-night stylish cocktail lounge feel.





Duke's Parlour

Features, capacity and floor plan

Perfect for a relaxed wedding, Duke's Parlour is a boutique cocktail bar with a mid-century vibe. Fully enclosed, this generous and exciting space is warm and inviting, featuring comfy couches and California-cool furnishings with plenty of room for dancing the night away.

Features

Boutique cocktail bar containing high bench bars and seating

Open until late

Cosy lounge areas close to the stage, bar and dance-floor

Exclusive leather booth areas

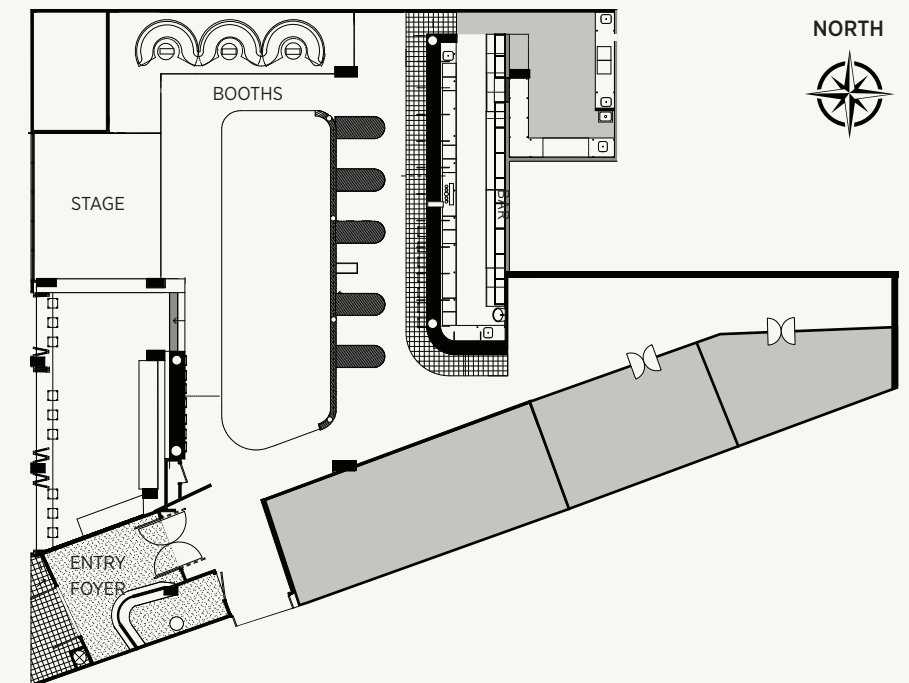
Main entry from Beach Road

Stylish, cosy and premium mid-century modern furniture and decor suited to the Gold Coast climate

AI covered areas

Capacity

Up to 350 as a stand up, cocktail wedding



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 or oval dining tables, chairs, cake and gift tables, lounge, cocktail and break-out furniture

Champagne. 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 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 \$450 per guest. Minimum 80 guests or 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.

The details — in addition to your Island wedding inclusions on page 11.

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

Photography package 8 hour all inclusive photography package, including a second shooter for 5 hours via Todd Hunter McGaw

Wedding cake — your two 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

6 Hour Beverage Package

Sparkling

Prince de Richemont Blanc de Blanc Brut (France)

Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Mid Lager 3.5%

Valley Hops Exhibitionist XPA

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

James Boag's Premium Light

The Hills Apple Cider

Soft drinks & juices

Add

Alcoholic ginger beer \$5 per person

First pour spirits and alcoholic ginger beer \$10 per person, per hour

Additional package variations available. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.

THE COCKTAIL EXPERIENCE

From \$180 per guest. Minimum 80 guests or 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 11.

Charcuterie grazing station on arrival

Choice of five roving canapés from our hot and cold seasonal menu

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

Choice of any Live Feasting Station or Cart from our seasonal menu (excluding Seafood Station), Yiros available for +\$5 per person

5 Hour Premium Beverage Package

Prince de Richemont Blanc de Blanc Brut (France)

Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Mid Lager 3.5%

Valley Hops Exhibitionist XPA

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XXXX Gold

Byron Bay Lager

James Boag's Premium Light

The Hills Apple Cider

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Add

Alcoholic ginger beer \$5 per person

First pour spirits and alcoholic ginger beer \$10 per person, per hour



Additional package variations available. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.



FAMILY STYLE DINING

From \$157 per guest. Minimum 80 guests or 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 11.

Shared style feasting mains. Choice of two proteins and three 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 Premium Beverage Package

Prince de Richemont Blanc de Blanc Brut (France)

Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Mid Lager 3.5%

Valley Hops Exhibitionist XPA

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

James Boag's Premium Light

The Hills Apple Cider

Soft drinks & juices

Add

Alcoholic ginger beer \$5 per person

First pour spirits and alcoholic ginger beer \$10 per person, per hour

Additional package variations available. Speak to your Wedding Planner to discuss your vision.

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PLATED DINING EXPERIENCE

From \$140 per guest. Minimum 80 guests or POA.

Choose two 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 11.

Alternate drop main meal — your choice of two meals from our seasonal menu

Wedding cake served on platters down the centre of each table

5 Hour Premium Beverage Package

Prince de Richemont Blanc de Blanc Brut (France)

Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Mid Lager 3.5%

Valley Hops Exhibitionist XPA

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

James Boag’s Premium Light

The Hills Apple Cider

Soft drinks & juices

Add

Alcoholic ginger beer \$5 per person

First pour spirits and alcoholic ginger beer \$10 per person, per hour

Add Alternate Drop Entrées for a second course offering for +\$35.00 per person



Additional package variations available. Speak to your Wedding Planner to discuss your vision.
*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.



THE ESSENTIALS EXPERIENCE

\$21,000. Minimum 60 guests. Additional guests \$350 per person.

Create an unforgettable day featuring ceremony, styling, beverages, arrival cocktails, canapés, family-style dining, professional DJ, AV services, boutique hotel, and more.

The details — in addition to your Island wedding inclusions on page 11.

Ceremony including pre-rehearsal with dedicated Wedding Coordinator

Ceremony arbour, complete with florals, aisle runner and bespoke signage

6 Hour reception with exclusive use of your space

Roving canapés to complement the season

Family-style dining experience with seasonal proteins and sides to share

Reception table florals, stationery and centrepiece suite

AV service inclusive of microphone, lighting package and room technician for duration of event

DJ for 6 hours

Choice of dancing on a cloud or fireworks upgrade

Wedding planning and on the day wedding coordination

Wedding night accommodation for the bridal couple with Champagne on arrival and breakfast included

Seasonal cocktails on arrival

5 Hour Premium Beverage Package

Prince de Richemont Blanc de Blanc Brut (France)

Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Mid Lager 3.5%

Valley Hops Exhibitionist XPA

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

James Boag’s Premium Light

The Hills Apple Cider

Soft drinks & juices

Add

Alcoholic ginger beer \$5 per person

First pour spirits and alcoholic ginger beer \$10 per person, per hour

Additional package variations available. Speak to your Wedding Planner to discuss your vision.
*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.

SUMMER OF LOVE

Available between January and March only.
There’s no better time to celebrate love and happiness,
than with a magical Queensland summer wedding.

Summer Soirée Kiss Package \$13,000

Minimum 60 guests. Additional guests \$195 per person.

- Summer Spritz or Margarita on arrival
- Roving hot and cold sunset canapés
- Share style summer dining main meal
- One night boutique stay at the Island for the bridal couple
- 4 Hour beverage package
- Floral, styling and stationery suite
- Wedding planner and wedding day event

Summer Soirée Style Package \$16,000

Minimum 60 guests. Additional guests \$235 per person.

- Summer Spritz or Margarita on arrival
- Roving hot and cold sunset canapés
- Charcuterie grazing shared entrée
- Plated main meal — choice of main offering for all guests
- Cheese and chocolate dessert boards
- 4 Hour beverage package
- 4 Hour DJ and lighting package
- Floral, styling and stationery suite
- Wedding planner and wedding day event management



Additional package variations available. Speak to your Wedding Planner to discuss your vision.
*Subject to availability or substitute provided. All pricing is subject to change and is only valid for the current financial year.

LIVE FEASTING STATIONS & CARTS

From \$26 per guest. Food Stations and Carts 60 guests and over.

Give your guests a mouth-watering, interactive experience, styled to perfection with decadent seasonal ingredients and a Chef where needed to prepare and host your station of choice. Presented on stylised stations and food carts for that ‘wow’ factor.

STATIONS & CARTS

Cheese and Charcuterie Grazing Station

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

Dumpling Station

Assorted dumplings, siu mei and BBQ pork buns with a selection of dipping sauces and condiments (M)

Oyster Bar

Natural Sydney Rock oysters and pacific oysters with a selection of dressings and accompaniments (A)

Paella Station

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)(M)

Risotto Station

Local mushroom and truffle risotto — Carnarolli rice, white wine, roasted local mushrooms, truffle tapenade, thyme, Grana Padano, truffle oil

Chilled Seafood Bar \$50 per guest

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

Yiros Station \$2,600

Accommodates 100 guests

Spit roasted chicken served with warm pita bread, sides of chopped Roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

Dessert Station

Selection of mini desserts and petite fours — macarons, lemon meringue tarts, cheese cakes and profiteroles, fresh seasonal berries and chocolate

BOARDS

Cheese \$160

Accommodates 10-15 guests

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

Charcuterie \$160

Accommodates 10-15 guests

Selection of cured meat with breads, crackers, pickled vegetables and chutneys



*Please note: Chef present for interactive cooking stations only. *Interactive cooking station with Executive Chef to prepare, cook and serve for the duration. (df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. (gfo) bread items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.*

CLASSIC COCKTAIL CANAPÉS

Cold canapés

- Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)
- Peking duck, hoisin, cassava crisp, spring onion (gf/df)
- Seared yellowfin tuna, wakame, furikake, yuzu mayo, shiso (gf/df)(A)
- Seared lamb fillet, whipped goats cheese, Aleppo pepper, macadamia (gf)
- Chicken liver parfait tartlet, pickled grape, sorghum, shiso
- Poached chicken & tarragon tartlet, granny smith apple, sourdough crumb (df)
- Mini prawn taco — Local prawns, creme fraiche, avocado, micro coriander (A)
- Salt baked beetroot tart, whipped feta, thyme, balsamic glaze (v)
- Hot smoked salmon mille feuille, dill creme fraiche, bronze fennel

Hot canapés

- Confit duck spring roll, spiced plum dipping sauce (df)
- Caramelised onion and beef sausage roll, spiced tomato relish
- Sweet potato and cashew empanada, avocado, chilli (v)
- Mushroom and taleggio arancini, truffle mayo (gf/v)
- Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)
- Barramundi spring roll, nan jim dressing, spring onion (df)(A)
- Mini beef wellington tarts, roasted onions, chimichurri
- Caramelised onion, thyme and goats cheese tart (v)
- Mac and cheese croquette, truffle mayo (v)
- Lamb and harissa sausage roll, tomato chutney (df)



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LUXE COCKTAIL CANAPÉS

Add \$1 per person, per canapé to your wedding package experience

Cold canapés

Pacific oyster, Japanese dressing, sesame oil (df/gf)(A)

Cured salmon crudo, toasted coconut, wafer cone, nori (df)(A)

Mooloolaba prawn, pink pepper, mango & mint salsa (df/gf)(A)

Beef tartare, Korean chilli, fried enoki, cassava wafer (df/gf)

Parmesan shortbread, goats curd, candied olive (v)

Moreton bay bug rillette, chives, caviar, brioche (A)

Hot canapés

Handmade beetroot falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

Chilli beef empanada, smokey chipotle mayo, micro coriander

Braised beef cheek croquette, violet mustard mayo, shiso (df/gf)

Crumbed chicken skewer, romesco, Grana Padano, chives

S.Kidman beef pie, tomato & chilli relish

Coconut prawn, wasabi mayo, toasted sesame (I)

Fried Haloumi, local honey, Aleppo chilli (gf/v)

Mini Meals

Cheeseburger slider — Wagyu beef, mustard mayo, bacon, American cheese, pickles

Glazed beef short rib bao, fried shallots (df)

Sticky soy chicken, sticky rice, smoked soy mayo, shoyu sesame seeds

Lamb kofta, tabouleh salad, mint yoghurt

Slow cooked pork belly, egg noodles, chilli, spring onion

Mooloolabah prawn cocktail, gem lettuce, thousand island dressing, lemon, tobiko, chives (df/gf)(A)

Dessert canapés

Chocolate coated profiteroles, crème pâtissière, hazelnuts (2pc)

Red velvet cake pops (v)

Selection of petit fours (v)

Macaron selection (v)

Mini churros filled with chocolate and hazelnuts 2 pieces (v)

Assorted mini donuts, dark chocolate sauce

*Please note: Chef present for interactive cooking stations only. *Interactive cooking station with Executive Chef to prepare, cook and serve for the duration. (df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. (gfo) bread items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.*

FAMILY STYLE DINING MENU

Select two mains and three sides, or add entrées as priced.

Cheese and Charcuterie \$20 per person*

Served as shared boards down the centre of each table

Entrées \$25 per person*

Choose two of the following:

Beetroot & gin cured salmon, citrus creme fraiche, heirloom tomato, radish, salmon caviar, lemon oil (gf) (A)

Local burrata, heirloom tomatoes, basil, aged balsamic, puffed grains

Poached Mooloolaba prawns, miso mayo, pickled daikon, furikake, rice paper crisp (gf)(A)

Prosciutto, figs, bocconcini, prune gel, picos, sorrel

Smoked duck breast, beetroot mascarpone, heirloom beetroots, candied pecans, vincotto dressing, shiso (gf)

Beef carpaccio, Grana Padano, truffle mayonnaise, pickled shimeji, pane crocante, extra virgin olive oil

Lamb loin, chickpea puree, toasted macadamia, whipped goats cheese, sumac, harissa oil, shiso (gf)

*In addition to your Family Style Dining Package

Mains

Select two from the following:

Slow cooked lamb shoulder, grilled lemon, oregano, tzatziki (gf)

Free range roast chicken, blackened onions, thyme jus, sweet potato crisps (gf/df)

Steamed Queensland barramundi, confit leeks, miso hollandaise, blistered tomatoes (gf)(A)

Master stock braised Bangalow pork belly, Asian greens, spring onions, fried shallots (df)

18Hr Wagyu brisket, pico de gallo, fresh herb salad (gf/df)

Confit duck legs, puy lentils, baby spinach, port wine jus (gf/df)

Sides

Additional sides \$5 per side

Select three from the following:

Roasted heirloom carrots, curry leaf butter (gf/v)

Thyme and garlic roasted potatoes, smoked salt, extra virgin olive oil (df/gf/ve/v)

Sumac roasted pumpkin, tahini yoghurt dressing, pomegranate, soft herbs (gf/v)

Confit garlic mashed potatoes, smoked extra virgin olive oil, chives (gf/v)

Burnt orange, mixed green leaves, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (gf/v)

Seasonal greens, lemon oil, pepperberry salt (df/gf/v/ve)



Please note: Chef present for interactive cooking stations only. *Interactive cooking station with Executive Chef to prepare, cook and serve for the duration. (df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. (gfo) bread items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.

PLATED DINING MENU

Select two mains, or add entrées, desserts and sides as priced.

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt

Entrées — cold plated \$35 per person*

Select two of the following:

Poached Mooloolaba prawns, miso mayo, pickled daikon, furikake, rice paper crisp (gf)(A)

Smoked duck breast, beetroot mascarpone, heirloom beetroots, candied pecans, vincotto dressing, shiso (gf)

Beetroot & gin cured salmon, citrus creme fraiche, heirloom tomato, radish, salmon caviar, lemon oil (gf) (A)

Wagyu Beef tataki, sansho pepper, ponzu gel, fried garlic, shallots, shiso

Local buratta, heirloom tomatoes, figs, candied olive, grape reduction, basil (gf/vo)

Lamb loin, chickpea puree, toasted macadamia, whipped goats cheese, sumac, harissa oil, shiso (gf)

Entrées — warm plated \$35 per person*

Select two of the following:

Butter poached lobster tail, saffron risotto, bisque, lemon oil, watercress (gf)(M)

Braised short rib, parsnip purée, burnt onions, red wine jus (gf/df)

Oven roasted spatchcock, butternut puree, roasted brussel sprouts, chicken jus, crispy sage (gf/df)

Butternut pumpkin risotto, creme fraiche, Grana Padano, sage (gf/v)

Slow cooked pork cheek, cauliflower puree, pickled shimeji mushroom, cider jus (gf/df)

Mains

Select two of the following:

Eye fillet, potato gratin, king brown mushroom, truffle jus (gf)***

Slow cooked beef cheek, salt baked beetroots, confit garlic mash, Bourguignon sauce (gf)

Chicken breast, charred corn, asparagus, corn puree, chicken jus (gf)

Queensland Barramundi, broccolini, sauce vierge, lemon oil, sorrel (df/gf)(A)

White Pyrenees lamb, cauliflower puree, preserved lemon, baby carrots, chimichurri (gf)

Roasted chicken breast, parsnip puree, charred leeks, crispy leeks, chicken jus (gf)

Confit duck leg, honey roasted carrots, confit garlic mash, port wine jus (gf/df)***

***incurs a \$5pp surcharge per dish

Dessert

\$15 per person*

Select two of the following:

Chocolate and salted caramel tart, whipped mascarpone, roasted hazelnut brittle

Tiramisu teardrop, whipped mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mandarin compote, toasted coconut shards, puffed grains (df/gf/ve)

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

New York baked cheesecake, fresh berries, vincotto, blackberry gel, mint

Lemon meringue tart, blueberry compote, edible flowers

Raspberry tart, butter pastry, vanilla mascarpone, puffed sorghum, lemon balm

Sides

\$5 per person, per side*

Roasted heirloom carrots, curry leaf butter (gf/v)

Thyme & garlic roasted potatoes, smoked salt, extra virgin olive oil (df/gf/ve/v)

Sumac roasted pumpkin, tahini yoghurt dressing, pomegranate, soft herbs (gf/v)

Confit garlic mashed potatoes, smoked extra virgin olive oil, chives (gf/v)

Burnt orange, mixed green leaves, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (gf/v)

Seasonal greens, lemon oil, pepperberry salt (df/gf/v/ve)

*In addition to your Plated Dining Package.

Please note: Chef present for interactive cooking stations only. *Interactive cooking station with Executive Chef to prepare, cook and serve for the duration. (df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request. (gfo) bread items incur a surcharge of \$1pp. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin. Menu items subject to change according to seasonality and availability.





CUSTOMISE

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

All prices are per person

FOOD

- Mini meals \$12
- Alternate drop entrée \$35
- Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables \$20

Dessert

- Shared dessert \$15
- Alternate drop dessert \$15 or \$10 if in conjunction with two course entrée and main
- Cheese and Chocolate Cart \$26
- Stations are \$26 per guest based upon a minimum of 60 guests

BEVERAGES

Add a Champagne tower \$350
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.

His & Her Cocktail Cart \$15
Choose two 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.

Bar Tab
Replace the beverage package with a bar tab set to your chosen limit and deduct \$45pp 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 \$12

STYLING PACKAGES

Customised cocktail reception floral, signage and styling at \$40 for a cocktail wedding or \$45 for seated reception via our in-house styling and design team.
Ceremony packages available at \$1,800.

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.

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 \$600

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
- Parking and x1 day pass for vendors

Bridal party 'getting ready accommodation' \$690

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

Guest Rates

We offer discounted rates on accommodation for your wedding guests, please ask your wedding co-ordinator for more information.

Facilities

Goldie's Bistro and Bar

Rooftop Bar

Swimming Pool

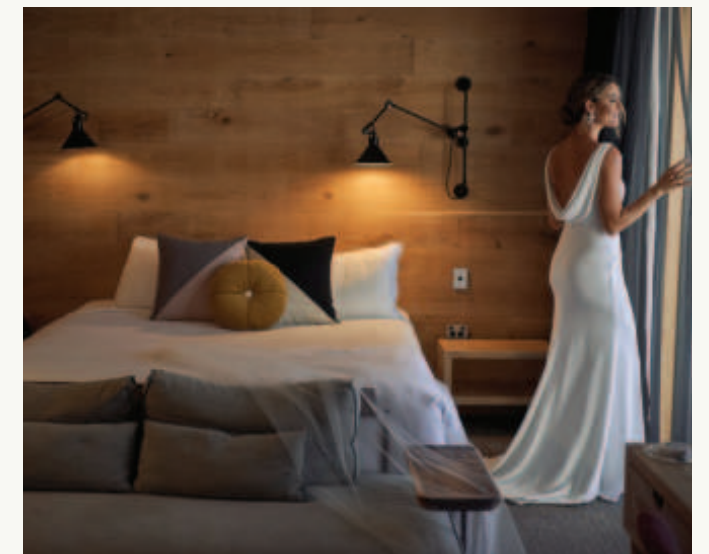
24hr Reception

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.





CEREMONIES

\$1800

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 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 for guest seating in four rows of eight.

Additional chairs \$5 each

Signing table with two chairs

In-house PA, microphone and iPad connectivity included

CUSTOMISE

Tailor your ceremony to suit:

Custom and bespoke ceremony styling and floral package \$1,800. Please refer to Styling page for details.

1 Additional hour* following ceremony for congratulatory drinks and photo moment \$20pp. Includes Champagne toast (beer and wine also available) and two 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

Ceremony Package \$1,800*

- Inclusive of:
- Choice of arbour or feature installation
- Fresh flowers and styling to complete choice of arbour
- Candle décor for ceremony chairs within aisle
- Welcome signage and stand
- Aisle runner

Cocktail Reception Styling \$40 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
- Candle-based styling throughout venue
- Stationery for beverages, menus, cards and gifts — complete with frames

Sit-down Reception Styling \$45 per person*

- Inclusive of:
- Custom 100% French linen napkins in choice of colours
- Custom linen table runners, cloths 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 and bespoke table numbers

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
- Please note:**
- Labour and logistics — including delivery, installation, collection and pack-down incur an additional fee.



*Set up and pack down is an additional \$440. Delivery and collection \$440. Pricing is based upon a minimum 80 guests. POA for less than 80 guests.



ENTERTAINMENT & AUDIO VISUAL

The details

Every wedding hosted includes:

Ceremony Package

Duration — 1 Hour

An AV technician will manage the set-up of all AV and music related requirements.

This includes management and cueing of all processional, signing and recessional music, (before, during and after ceremony background music) iPod connectivity and microphone.

Reception Package

An AV technician will be available during your reception for ‘bump-in’ — arrival of entertainment providers such as bands and DJs, in addition to microphone, lectern and basic audio visual set-up (inclusive of iPod connectivity as required).

CUSTOMISE

Lighting Package Upgrade \$900

Include a dedicated audio visual and lighting specialist to manage specific themed lighting for the bridal party entrance, cake cutting, speeches, first dance and late night dancing. Coordination with external entertainment providers will be managed and maintained for the duration of your reception, covering all sound, lighting and audio visual requirements.

DJ and Lighting Package \$1,500

An in-house dedicated DJ, complete with full set-up, in-house technician, audio visual and lighting for the duration of 6 hours. Management and pre-coordination of all VIP songs, along with requests and management of all music from start to finish, booked through your wedding coordinator. Includes an on-site technician for the duration of your reception.

Dancing on a Cloud \$900

Captivate your guests with a fairy tale first dance on a cloud, featuring a smoky and engaging floating environment, providing a magical moment for your photographer to capture.

Fireworks Upgrade \$1,200

Make your wedding ultra special with a fireworks package, complete with 4x3m sparks that can be scheduled for your first dance, bridal party entrance, cake cutting, or alternative preferred moment, coordinated with your wedding coordinator. Three cues are available within this package inclusion as scheduled for your event.

Cloud Guns \$1,000

Captivate your guests with an interactive, energy driven ‘wow’ moment, featuring two larger than life guns that blow clouds of smoke into the air. Idea for reception entry, as a dance floor feature, speech announcement, or alternative preferred moment.

Bundle and save

Why choose when you can have it all? Package Bundle \$3,000 Includes your choice of Fireworks or Welcome Canon Explosions, alongside the Dancing on a Cloud, DJ & Lighting Package Upgrade.

Additional Services available to be added at advertised price.

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
0402 440 176
toddhuntermcgaw.com.au

Lovers and Legends
loversandlegends.com

Our Heritage & Co.
hello@ourheritageandco.com
ourheritageandco.com

Videography

Forever Features Film
0410 184 303
07 5042 8704
foreverfeatures.com.au

In-house Styling & Floral

Main Event Weddings
0400 948 340
0423 475 845
planner@maineventweddings.com.au
maineventweddings.com.au

Rigging, Hire, Lighting

AVIdeas
07 3275 2444
info@avideas.com.au
avideas.com.au

Out Of The Dark Lighting
0404 516 113
enquiries@outofthedarkeventlighting.com

Event Letters
0430 369 367
bookings@eventletters.com.au
eventletters.com.au

Staging & Dance Floors

Staging Creations
0400 198 367
sales@stagingcreations.com.au
stagingcreations.com.au

Celebrants

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

Married By Beck
0432 991 381
marriedbybeck@hotmail.com

Ryan Black Celebrant
ryanblackcelebrantandmc.com

Cakes

Vanilla Pod
07 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

Sweet Society
0406 083 090
enquiries@thesweetsociety.com.au

Bands & Roving Entertainment

Hamilton Band
0150 428 704
enquiries@hamiltonband.com.au
hamiltonband.com.au

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

Beccy & The Jets
0402 227 2537
enquiries@beccyandthejets.com

DJ’s and MC’s

G&M Group
Glenn McKay
1300 736 233
glenn@gmeventgroup.com.au
gmeventgroup.com.au

3128 Surfers Paradise Boulevard, Surfers Paradise, Queensland, 4217, Australia
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**THE
ISLAND**