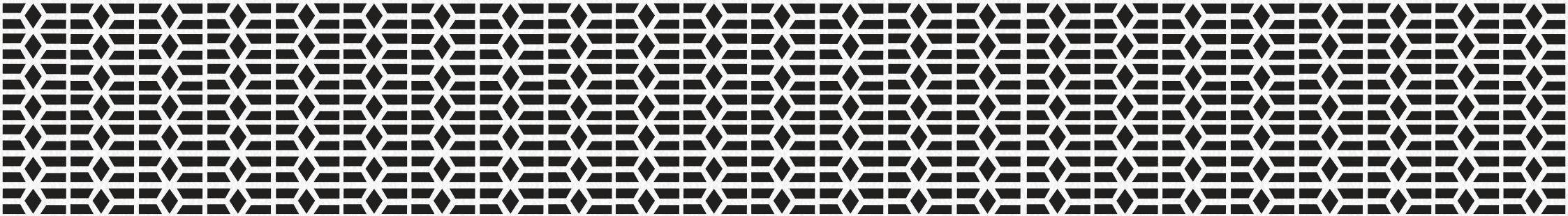
MEET. GATHER. CELEBRATE.

THE
ISLAND





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

NATURALLY BEAUTIFUL EVENTS.

We have six stunning event spaces to choose from, each with a unique and sophisticated charm.

Whether you are hosting a small gathering or a lavish celebration on a grand scale, The Island Gold Coast offers an event experience you will remember for years to come. Our remarkable event rooms are ingeniously designed to invite the outside in, paying homage to the hotel's bright and luscious surroundings.

Our dedicated events team and acclaimed chefs work tirelessly to deliver unique and creative events. By combining natural character with creative flair, we present you with the ultimate destination to **meet, gather and celebrate.**

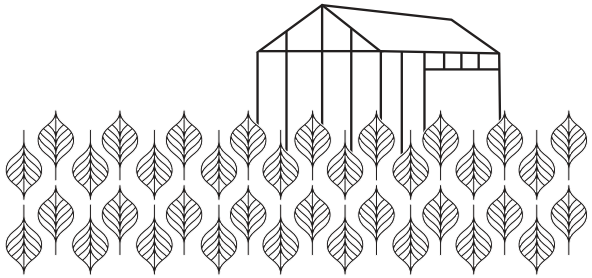








The Island Gold Coast's newest addition with a big heart.



Sized at over 600 square metres, The Glasshouse is a versatile space, designed for hosting larger events.

The marquee–style venue features a ground floor location overlooking Bruce Bishop Park. With its glass–panel walls and extra–high ceilings, it seamlessly connects guests with the greenery and the beautiful Gold Coast climate that surrounds to make a very big impression.

Room Capacities
The Glasshouse

Banquet — 320
Banquet Long — 352
Cabaret — 224
Cocktail — 700
Theatre — 560

Room Capacities
The Glasshouse Deck

Cocktail — 180

Built–in Audio Visual*

1 x LED Screen 11x3m

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

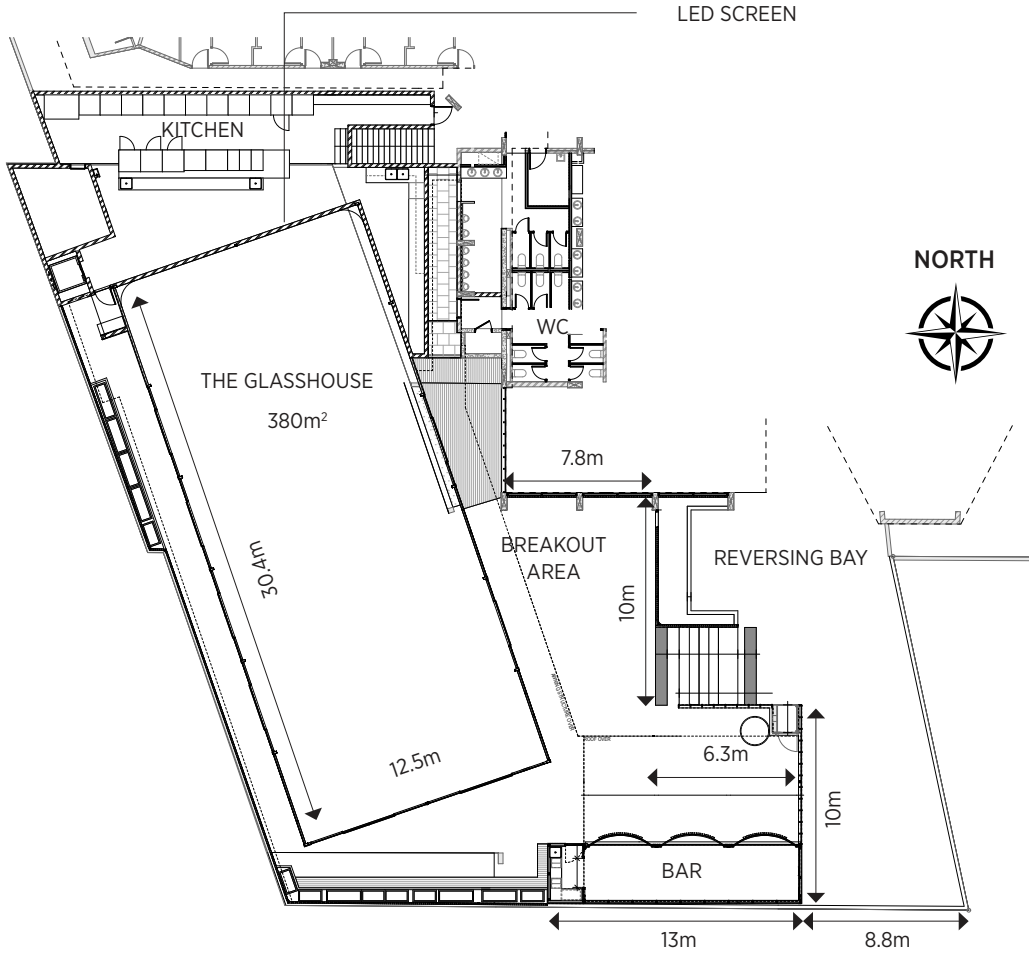
4 x recessed AV floor boxes around the room with data, XLR, HDMI inputs

iPod connectivity

Staging and dance floor (scalable)

**Additional charges apply*

THE GLASSHOUSE **FLOOR PLAN**

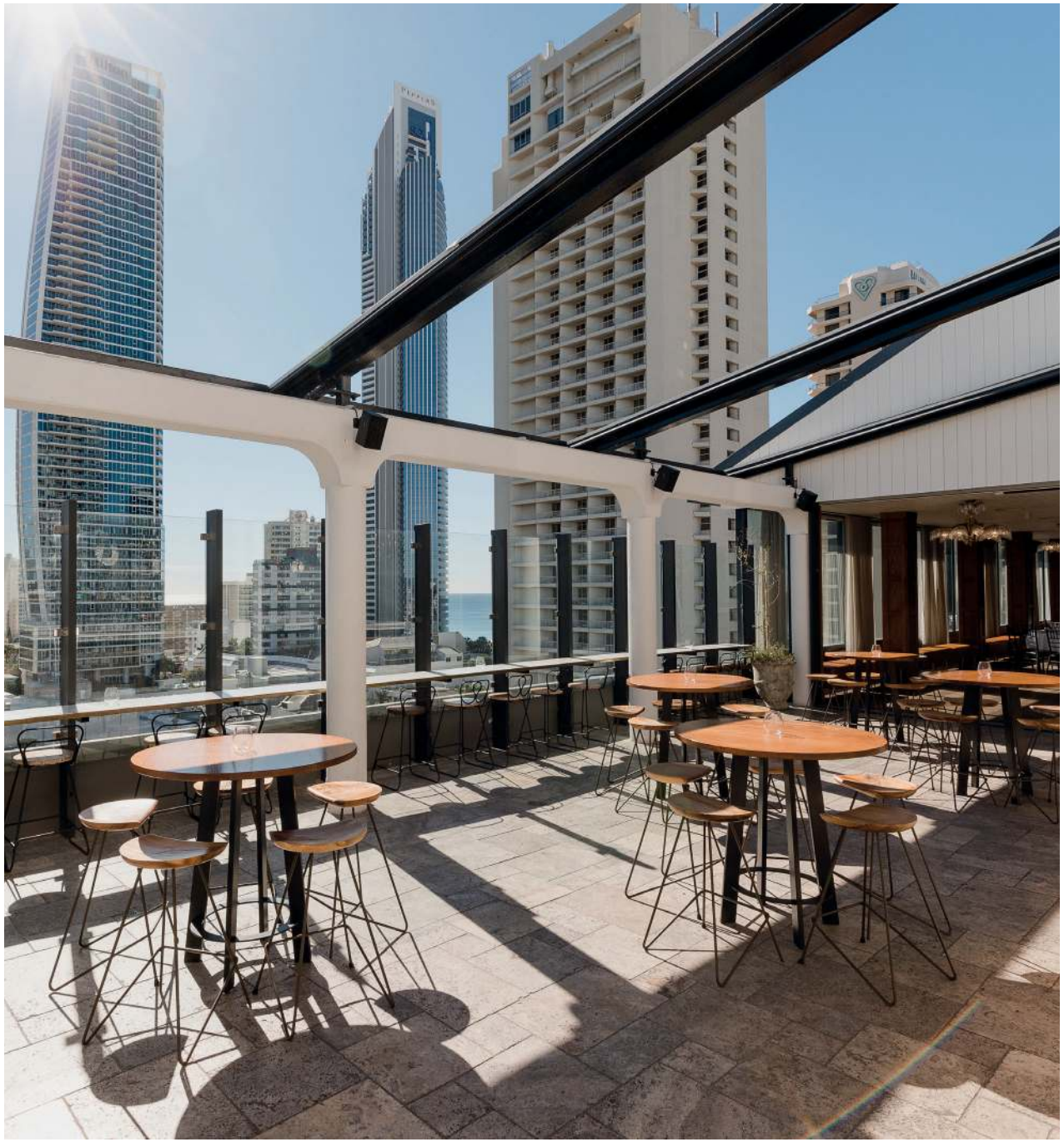


Introducing The Penthouse, The Island Gold Coast's exclusive top–floor venue.

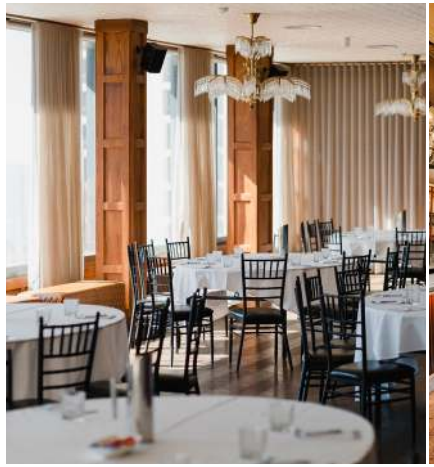
OCEAN VIEW MOUNTAIN VIEW

This beautiful, bright and airy top–floor space with two large rooms and an open–air terrace bar has captivating views of Surfers Paradise and the Gold Coast Hinterland.

It's the perfect setting for any function, from keynote presentations to cocktail parties.











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

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

Be it small or extravagant, your event will have an air of distinction – a certain flair only the ocean can inspire.

Be it work or play, Mountain View provides a magical backdrop for any occasion.

With warm tones, elegant furnishings and luxurious simplicity, our stately Mountain View room is the Penthouse space suited to smaller gatherings.

The room's stunning hinterland views celebrate one of the more majestic perspectives of the Gold Coast's beautiful scenery. From here, your daytime event will be naturally bright. Come dusk, you are treated to the sun setting behind the mountains, making way for the evening's festivities.









THE PENTHOUSE LEVEL 12 **FLOOR PLAN**

MOUNTAIN VIEW

Room Capacities

Banquet — 50
Banquet Long — 48
Boardroom — 24
Cabaret — 40
Cocktail — 80
Theatre — 60
U-shape — 32

Built–in Audio Visual*

Projector and
Projector Screen

Sound System

iPod Connectivity

**Additional charges apply*

OCEAN VIEW

Room Capacities

Banquet — 120
Banquet Long — 128
Boardroom — 48
Cabaret — 84
Cocktail — 200
Theatre — 200
U-shape — 40

Built–in Audio Visual*

1 x LED Screen 3.5x2m

Sound System

iPod Connectivity

**Additional charges apply*

THE TERRACE

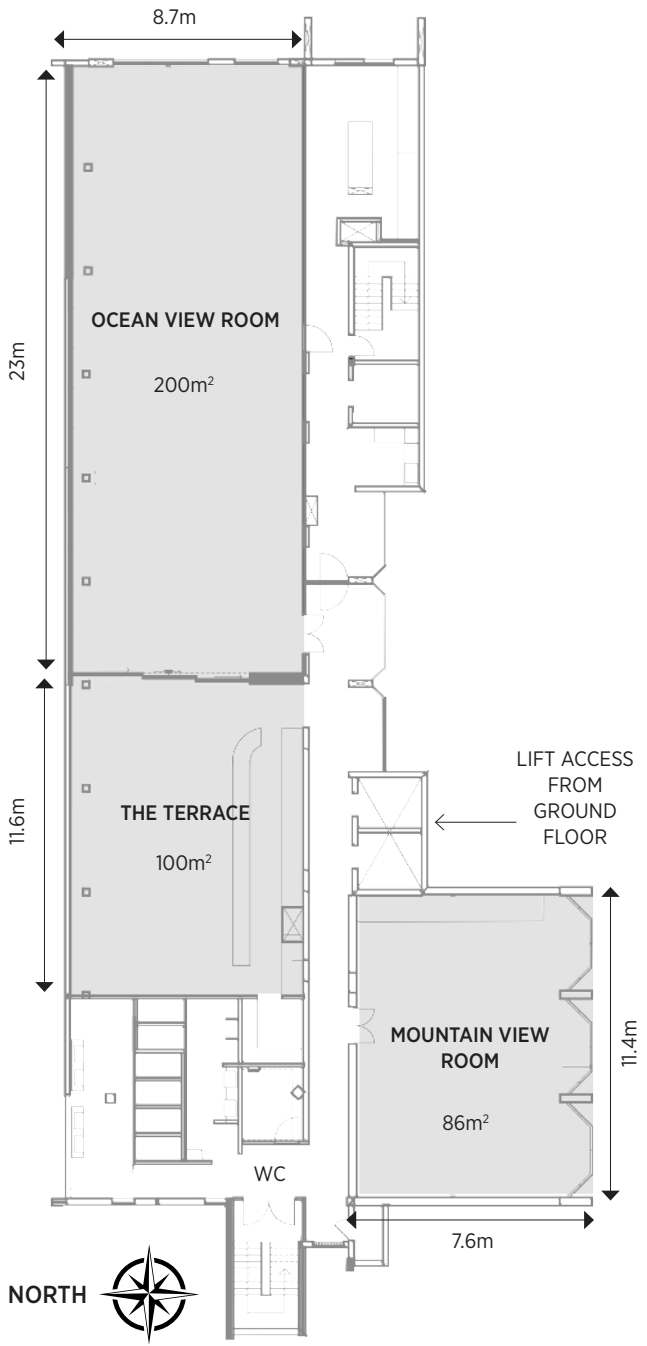
Room Capacities

Banquet Long — 32
Cocktail — 70

Fully stocked bar

Retractable roof

Comes with Ocean
View room

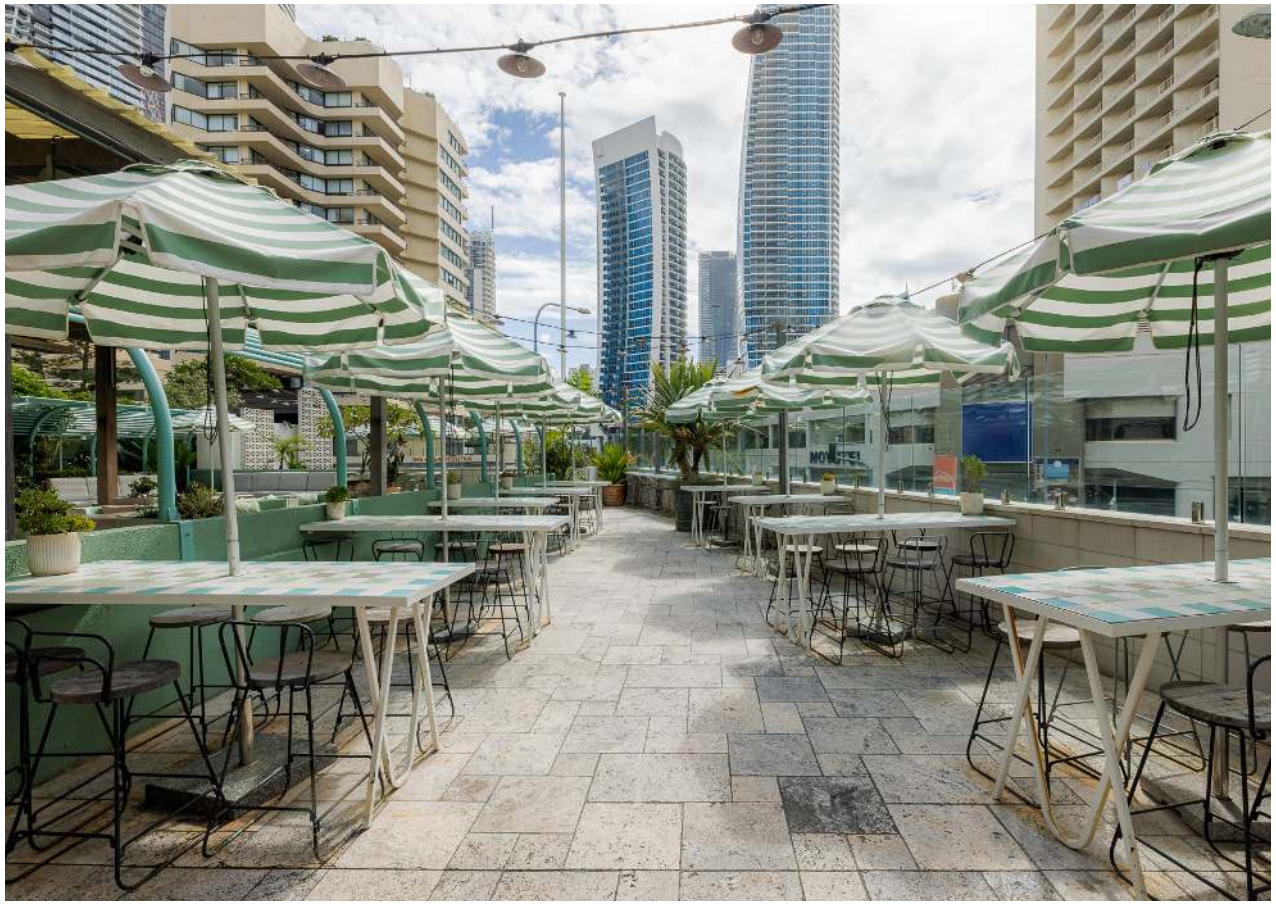


There's nothing like a rooftop venue and a smooth cocktail to really unwind.

Rooftop

The Island Rooftop has established itself as the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivaled atmosphere for a truly unique local experience.

This space is ideal for small gatherings up to gala celebrations catering for hundreds. This spectacular setting requires effortless styling.

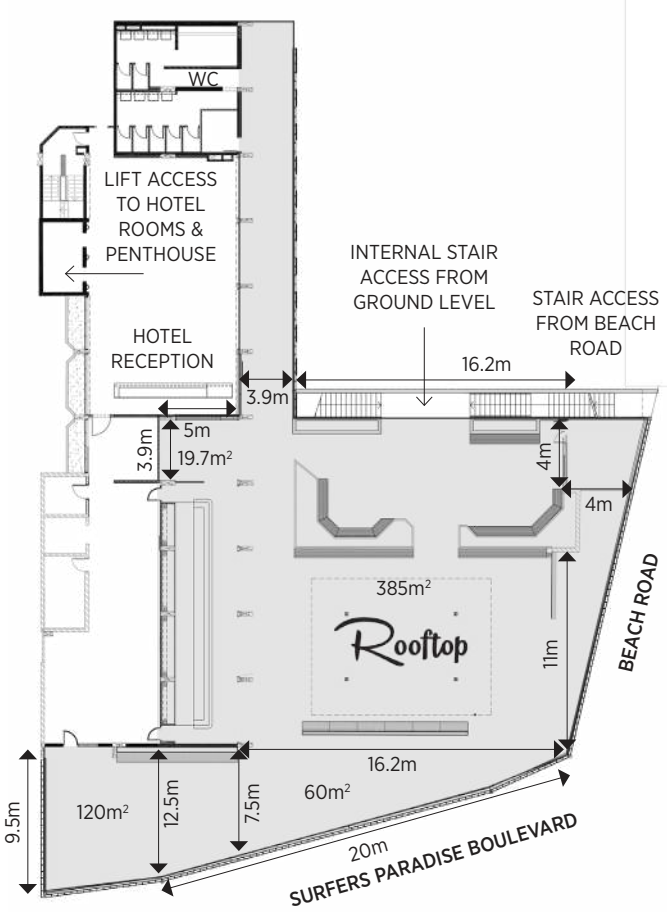








FIRST FLOOR & ROOFTOP **FLOOR PLAN**

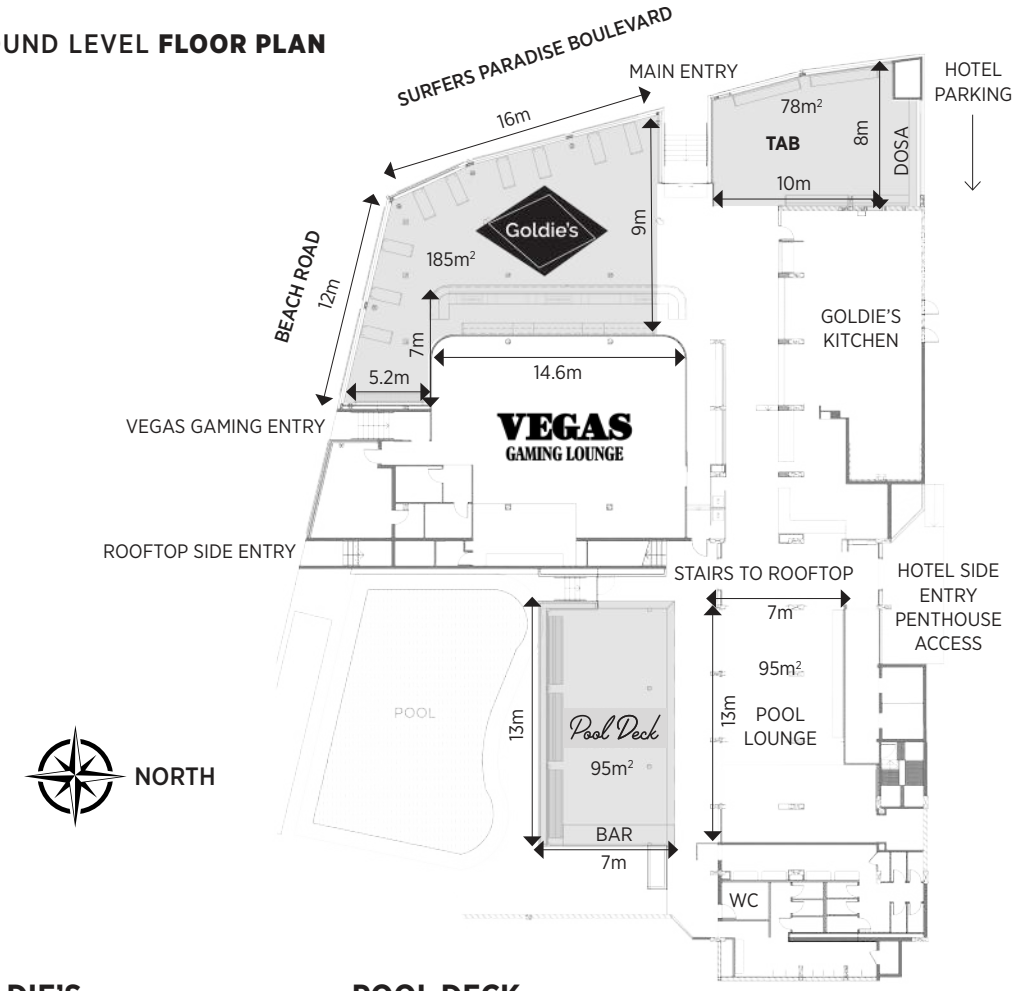


THE ROOFTOP

Room Capacities

Cocktail — 600

GROUND LEVEL **FLOOR PLAN**



GOLDIE'S

Room Capacities

Cocktail — 350

Built–in Audio Visual

Background music supplied

POOL DECK

Room Capacities

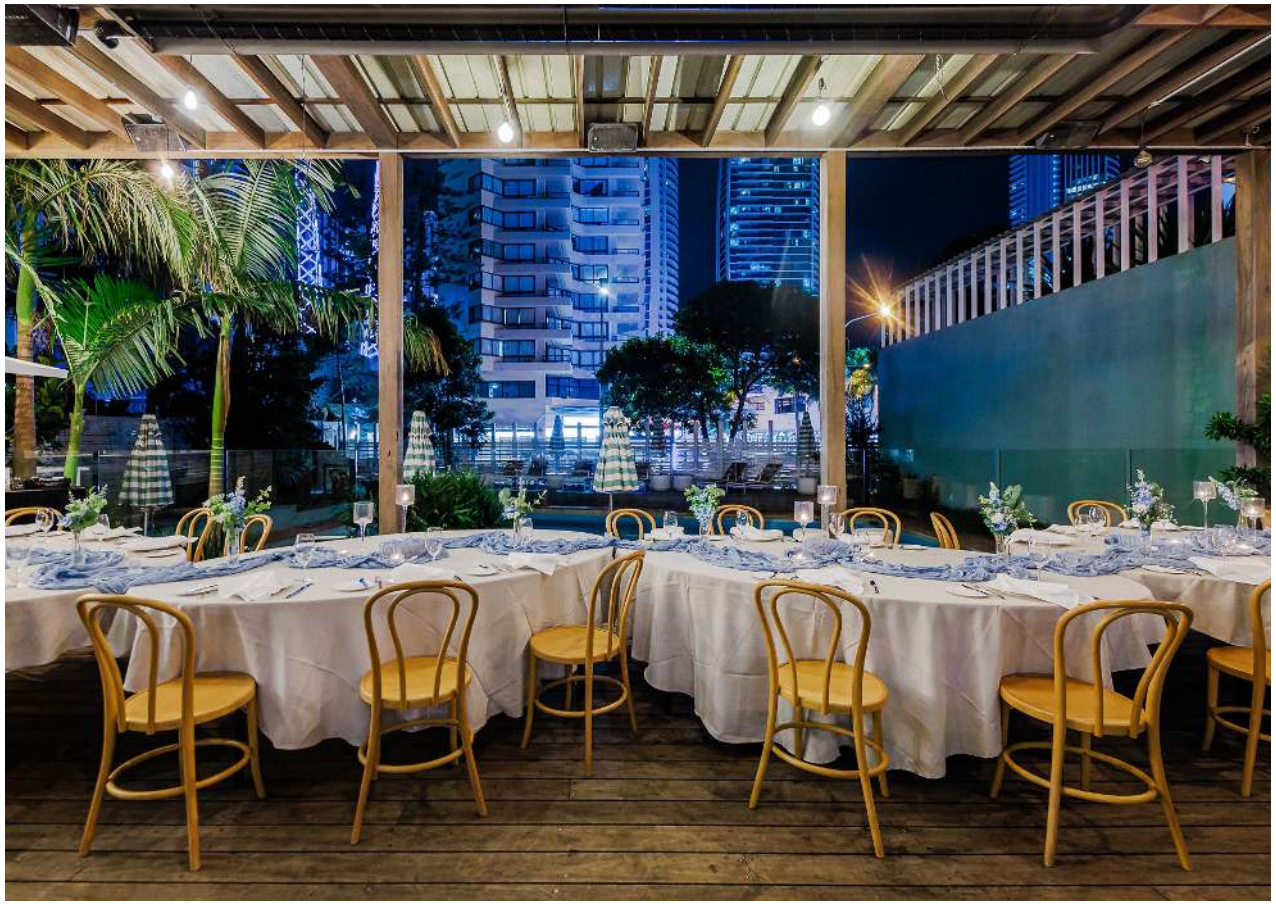
Pool Deck: Cocktail — 80
Pool Lounge: Cocktail —40
Pool Deck + Lounge:
Cocktail — 120

Who doesn't like a sun-basked poolside party?

Pool Deck

The Island Pool Deck, located next to Goldie's restaurant on the ground level of the hotel, is a prime position for any chilled social gathering. The casual patio feel with picturesque gardens will have you feeling all nostalgic.

Select from our delectable menus and welcome your guests with a cocktail from our inspiring range. Your event will be a memorable, energised occasion, hosted with minimal effort.









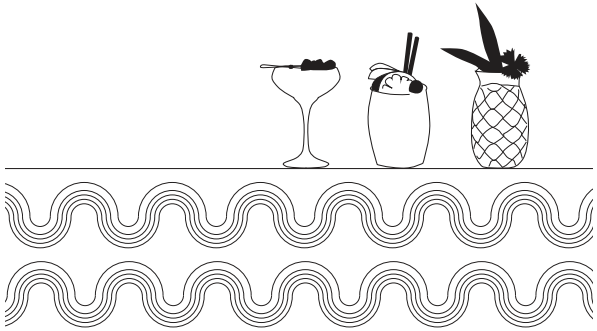








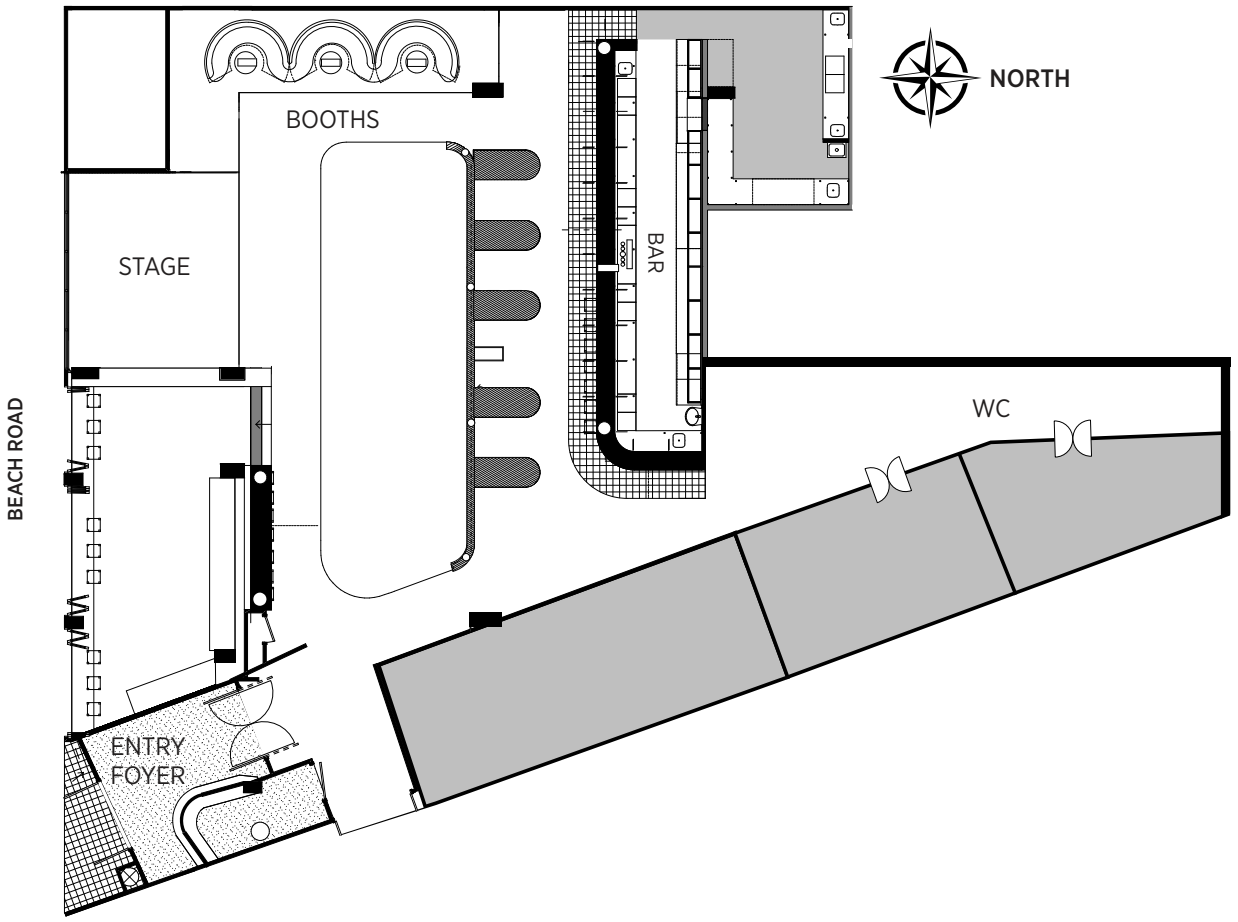
Late nights are for smooth grooves and sensational cocktails



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

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

DUKE'S PARLOUR **FLOOR PLAN**



Room Capacities

Cocktail — 350









We offer special packages for you and your guests to stay in one of our 78 meticulously renovated rooms.

Room types:

Classic and Superior Twin
2x queen beds – 27m^2

Deluxe King
1x king bed – 27m^2

King Suite
1x king bed, kitchenette – 45m^2

Twin Suite
1x king bed, 1x queen bed, kitchenette – 45m^2

Discounted rates for function guests are available.

Please ask your event co-ordinator for a special access code to unlock discounted rates.

BREAKFAST MENUS



ON THE GO

$28 per person

Served as a station or on the table share style: Tea and coffee station, selection of juices

With your choice of two of the following:

Seasonal sliced fruit platters with passionfruit coulis (df/gf/ve/v)

Selection of assorted mini Danishes and croissants (v)

Granola pots with natural yoghurt, spiced blackberry compote (v)

Raspberry and mango chia puddings with kiwifruit, mint, flaked almonds (df/gf/v)

Selection of muffins with butter and condiments (v)

Prosciutto and camembert croissants with piccalilli chutney

Tomato and Camembert croissants (v)

Mixed raspberry and blueberry friands, satsuma plum jam (gf)

Overnight oats with blueberries and apple crumble

Asparagus, prosciutto and camembert involtini's

Banana bread with whipped butter, rhubarb and ginger jam

CONTINENTAL BREAKFAST

$32 per person

Served as a station or on the table share style: Tea and coffee station, selection of juices

With your choice of two of the following:

Heirloom tomato bruschetta, Persian feta, basil, sorghum (dfo/gfo/v)

Hot smoked salmon mini bagels, watercress, cream cheese, chives (A)

Beechwood smoked leg ham, poached egg, English muffin, spiced tomato relish, rocket

Potato rosti, local mushroom ragu, gruyere cheese, watercress (gf/v)

Caramelised onion, thyme and goats cheese tart (v)

Smashed avocado, rye bread, poached egg, beetroot hollandaise (v)

Caramelised banana waffle, Belgian chocolate sauce (v)

Croque Monsieur — Beachwood smoked ham, gruyere cheese, bechamel, dijon mustard

Sweetcorn and jalapeño fritter, buffalo ricotta, spring onions, tomato relish (gf/v)

Breakfast sliders — bacon, hashbrown, egg, milk bun, hollandaise sauce

PLATED BREAKFAST

$42 per person

Served as a station or on the table share style: Tea and coffee station, selection of juices

With your choice of two of the following:

Seasonal sliced fruit platters with passionfruit coulis (df/gf/ve/v)

Selection of assorted mini Danishes and croissants (v)

Granola pots with natural yoghurt, spiced blackberry compote (v)

Raspberry and mango chia puddings with kiwifruit, mint, flaked almonds (df/gf/v)

With your choice of one of the following options, or two options served alternate drop for +$10 per person

Eggs benedict — double smoked leg ham, poached eggs, hollandaise sauce, baby spinach, English muffins (dfo/gfo)

Eggs Florentine — Urban Valley mushrooms, baby spinach, poached eggs, hollandaise sauce, English muffins (dfo/gfo/v)

Smashed avocado — toasted sourdough, Persian feta, pepitas, pomegranate, Egyptian dukkah (dfo/gfo/v)

Bacon and eggs — smoked bacon, poached eggs, sourdough toast, blistered tomatoes, chilli tomato relish (dfo/gfo)

Smoked salmon and cream cheese frittata, rocket pesto, petite leaves (gf)(A)

(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. Gluten free on request – bread and tart 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.

DAY DELEGATE



HALF DAY DELEGATE PACKAGE

$49 per person

(minimum 20 delegates)

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Room signage

CATERING INCLUSIONS

Arrival tea and coffee station

Morning tea — choice of one item from the 'Break Menu' options

FULL DAY DELEGATE PACKAGE

$81 per person

(minimum 20 delegates)

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Room signage

CATERING INCLUSIONS

Arrival tea and coffee station

Morning tea — choice of one item from 'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch' selections

Afternoon tea — house baked chocolate chip cookies with salted caramel (v)

MORNING AND AFTERNOON BREAK MENU OPTIONS



One selection $12 per person
Two selections $18 per person

Granola pots with natural yoghurt, spiced blackberry compote (v)

Raspberry and mango chia puddings with kiwifruit, mint, flaked almonds (df/gf/v)

Selection of muffins with butter and condiments (v)

Prosciutto and camembert croissants with piccalilli chutney

Tomato and Camembert croissants (v)

Hot smoked salmon mini bagels, watercress, cream cheese, chives (A)

Caramelised onion and beef sausage roll, spiced tomato relish

Heirloom tomato bruschetta, Persian feta, basil, sorghum (dfo/gfo/v)

Caramel slice, whipped cream, toasted hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies with salted caramel (v)

Mixed raspberry and blueberry friands with satsuma plum jam (gf)

Caramelised onion, thyme and goats cheese tart (v)

Selection of mini donuts, whipped cream (v)

Banana bread with whipped butter, rhubarb, ginger jam (v)

Freshly baked scones with whipped butter, blackberry jam (v)

Chocolate and raspberry lamingtons (v)

Granola slice with cranberries, pepitas, sultanas and dates (df/v/ve)

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CHEF'S TABLE LUNCH SELECTION

(minimum 20 delegates)



SANDWICH LUNCH

$33 per person

Your choice of two sandwich options and one salad option

GRAZING TABLE

$37 per person

Selection of sliced meat, including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudités, beetroot hummus, pumpkin pesto, baby gem lettuce and cherry tomatoes

Your choice of two salad options

WORKER'S LUNCH

$37 per person

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

Sandwiches and wraps

Gluten free options available

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, focaccia

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Hot smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread (df)(A)

Grilled pumpkin, rocket, haloumi, pumpkin pesto, roasted capsicum, tortilla wrap (veo/v)

Salad selection

Fattoush Salad — heirloom tomatoes, parsley, crispy bread, sumac, red onion, cucumber, pomegranate, molasses dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, seeded mustard mayo, red onion, Grana Padano, crispy bacon, cornichons (gf)

Pearl cous cous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pinenuts (v)

Farro salad — radicchio, apple, rocket, walnut, medjool dates, pecorino, moscatel vinaigrette

Spiced roasted cauliflower, puy lentils, baby spinach, labneh, sunflower seeds, aged balsamic, extra virgin olive oil (gf/v)

Hot selection

Roasted free range chicken, rustic cacciatore sauce (df/gf)

Herb and mustard crusted sirloin, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)(A)

Traditional beef lasagne

Roasted eggplant cacciatore, fried basil (v)

South East Asian Kaeng Pa vegetable jungle curry with jasmine rice (df/gf/ve/v)

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

18hr slow cooked wagyu brisket, chimichurri, lemon (gf/df)

Crispy skin pork belly, apple and pear compote, pan jus (gf/df)

Platters

Add a platter for $160 each, serves 10

Sliced cured meat — free range smoked ham, salami, mortadella, prosciutto with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese with fruits and lavosh (gfo)

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COCKTAIL MENU

CLASSIC CANAPÉS

Minimum 30 guests



Cold canapés
$5.5 per piece

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
$5.5 per piece

Confit duck spring roll, spiced plum dipping sauce (df)

Caramelised onion and beef sausage roll, spiced tomato relish

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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COCKTAIL MENU
LUXE CANAPÉS
Minimum 30 guests



Cold canapés
$6.5 per piece

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
$6.5 per piece

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

Chilli beef empanada, smokey chipotle mayo, micro coriander

19462 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)

Substantial canapés
$12 per piece

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
$5.5 per piece

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



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CANAPÉS PACKAGES

Minimum 30 guests



Social Canapés Package
$44 per person

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Mini beef wellington tarts, roasted onions, chimichurri

Crumbed chicken skewer, romesco, Grana Padano, chives

Coconut prawn, wasabi mayo, toasted sesame (I)

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

Lamb kofta, tabouleh salad, mint yoghurt

Signature Canapés Package
$54 per person

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

Chicken liver parfait tartlet, pickled grape, sorghum, shiso

Confit duck spring roll, spiced plum dipping sauce (df)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Caramelised onion and beef sausage roll, spiced tomato relish

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Glazed beef short rib bao, fried shallots (df)

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



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PLATED MENU



Minimum 30 guests

Entrée & main $85 per person
Main & dessert $79 per person
Entrée, main & dessert $95 per person

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

ENTRÉES — COLD PLATED

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

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

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

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

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, parsnip 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/gf)***

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

SIDES

$4 per person, per side

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)

DESSERTS

Chocolate and salted caramel tart, whipped mascarpone, roasted hazelnut brittle (gf)

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

(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. Gluten free on request – bread and tart 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.

SHARE MENU

Minimum 50 guests

Entrée & main $85 per person — *choice of two entrées, two mains and two sides*

Main & dessert $79 per person — *choice of two mains, two sides and two desserts*

Entrée, main & dessert $99 per person — *choice of two entrées, two mains, two sides and two desserts*

All selections include artisan bread rolls with butter and smoked salt

ENTRÉES

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)

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

MAINS

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, honey roasted carrots, red wine jus, shiso (df/gf)

SIDES

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)

DESSERTS

Chocolate and salted caramel tart, whipped mascarpone, roasted hazelnut brittle (gf/v)

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 (v)



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BOARDS AND STATIONS

Minimum 50 guests

Boards and stations are available as add-ons to our canapé, plated or share menus and cannot be purchased separately.

Cheese and charcuterie
$28 per person

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

Chilled seafood bar
$50 per person

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

Risotto station
$24 per person

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

Dumpling station
$24 per person

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

Oyster bar
$22 per person

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

Paella station
$24 per person

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)

Yiros
Minimum 100 guests
$2,600

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
$28 per person

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

Boards
$160 each, serves 10

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

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



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BEVERAGE PACKAGES

PEARL SELECTION

2 Hours $44 per person
3 Hours $51 per person
4 Hours $57 per person
5 Hours $63 per person
6 Hours $69 per person

Sparkling
Prince de Richemont Blanc de Blanc Brut (France)

White Wine
Cantina Tollo Rocca Ventosa Pinot Grigio (Abruzzo, Italy)

Red Wine
First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Tap Beer
Valley Hops Diehards Dummy Half Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Stone & Wood Easy Pale Ale 3.5%

Bottled Beer & Cider
James Boag's Premium Light

The Hills Apple Cider

Other
Soft drinks & juices

RUBY SELECTION

2 Hours $53 per person
3 Hours $61 per person
4 Hours $68 per person
5 Hours $74 per person
6 Hours $80 per person

Please select two white and two red wines

Sparkling
Mumm Marlborough Brut Prestige (Marlborough, NZ)

White Wine
Babich Black Sauvignon Blanc (Marlborough, NZ)

Pasqua Pinot Grigio (Veneto, Italy)

Twin Oaks Chardonnay (Langhorne Creek, SA)

Rosé
Nomads Garden Rosé (Gippsland, VIC)

Red Wine
Maxwell Silver Hammer Shiraz (McLaren Vale, SA)

Ross Hill Harry Pinot Noir (Orange, NSW)

Turkey Flat Butchers Block GSM (Barossa Valley, SA)

Irvine Merlot (Eden Valley, SA)

Tap Beer
Valley Hops Diehards Dummy Half Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Stone & Wood Easy Pale Ale 3.5%

Bottled Beer & Cider
James Boag's Premium Light

The Hills Apple Cider

Other
Soft drinks & juices

ADD ONS

COCKTAIL ON ARRIVAL

$15 per person

ALCOHOLIC GINGER BEER

$5 per person

FIRST POUR SPIRITS & GINGER BEER

$10 per person, per hour

NON-ALCOHOLIC SELECTION

2 hours $19 per person
3 Hours $23 per person
4 Hours $28 per person

Includes soft drinks, juices, tea and coffee

MOCKTAILS

$10 per person

BEVERAGE PACKAGES

DIAMOND SELECTION

2 Hours $90 per person
3 Hours $115 per person
4 Hours $135 per person
5 Hours $155 per person
6 Hours $175 per person

Please select one white and one red wine

Champagne
GH Mumm Grand Cordon NV (France)

White Wine
Inama Vin Soave Classico (Veneto, Italy)

Singlefile Denmark Family Reserve Chardonnay (Denmark, WA)

Sa Raja Vermentino di Gallura Kintari DOCG (Sardinia, Italy)

Rosé
Maison Saint AIX Rosé (Provence, France)

Red Wine
Seville Estate Pinot Noir (Yarra Valley, VIC)

Penny's Hill Single Vineyard Shiraz (McLaren Vale, SA)

Turkey Flat Grenache (Barossa Valley, SA)

First Pour Spirits

Select Cocktails

Tap Beer
Valley Hops Diehards Dummy Half Lager 3.5%

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Ginger Beer

Stone & Wood Easy Pale Ale 3.5%

Bottled Beer & Cider
James Boag's Premium Light

The Hills Apple Cider

Other
Soft drinks & juices



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