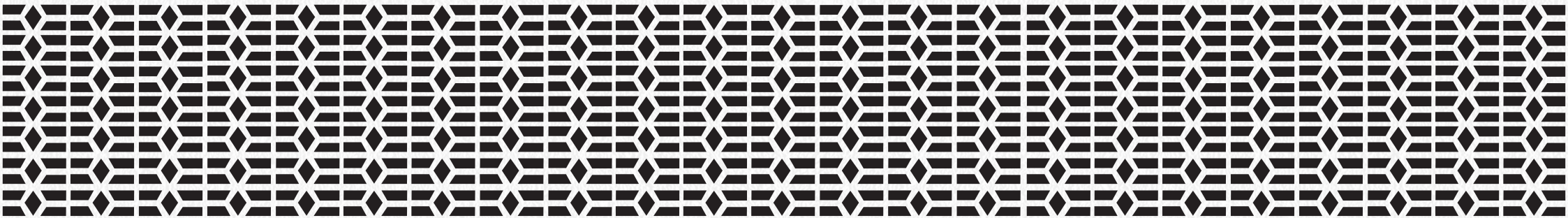


MEET. GATHER. CELEBRATE.

**THE
ISLAND**





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

NATURALLY BEAUTIFUL EVENTS.

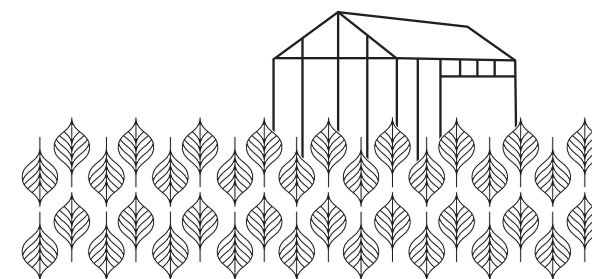
We have six stunning event spaces to choose from, each with a unique and sophisticated charm.

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.



THE GLASSHOUSE FLOOR PLAN

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

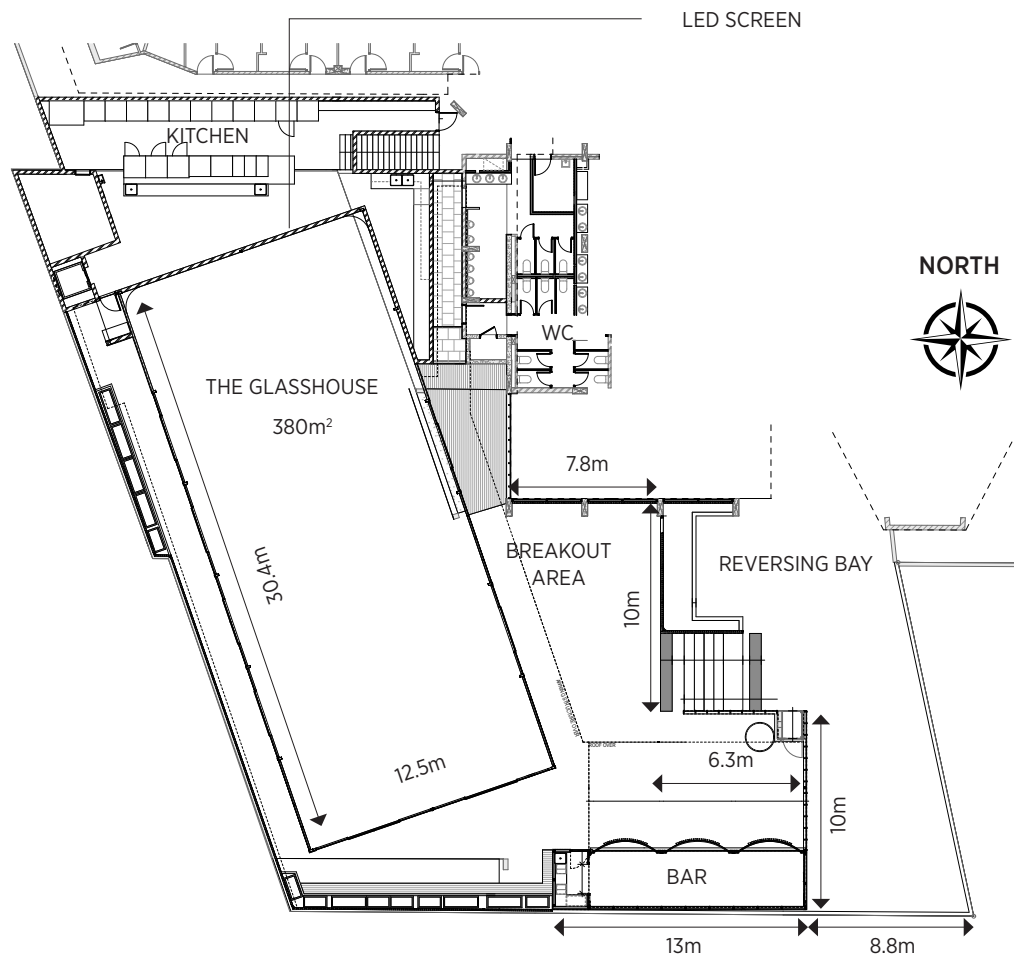
Built-in front of house and sub and side speakers
 both in-room and on the deck

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

iPod connectivity

Staging and dance floor (scalable)

**Additional charges apply*

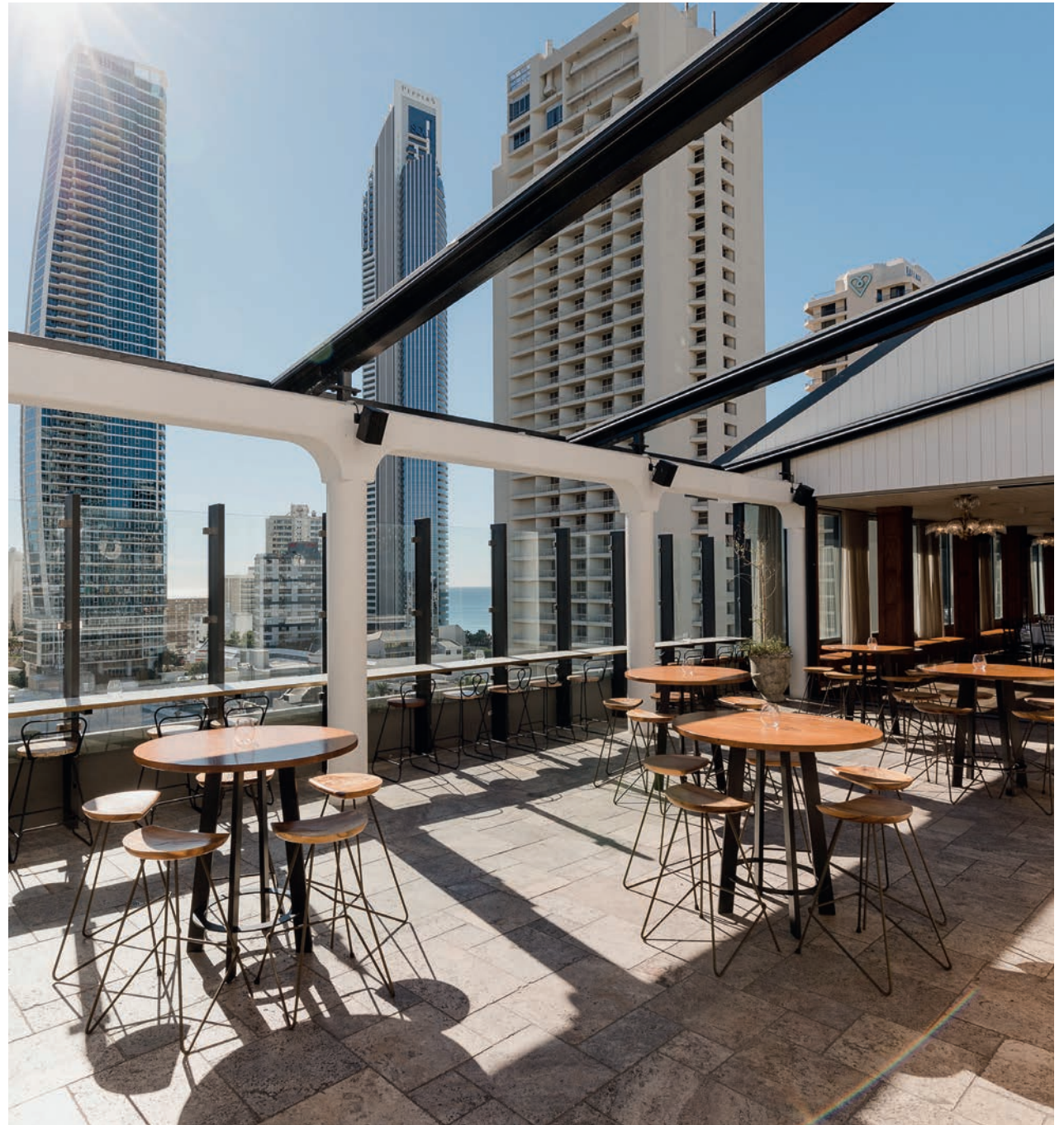


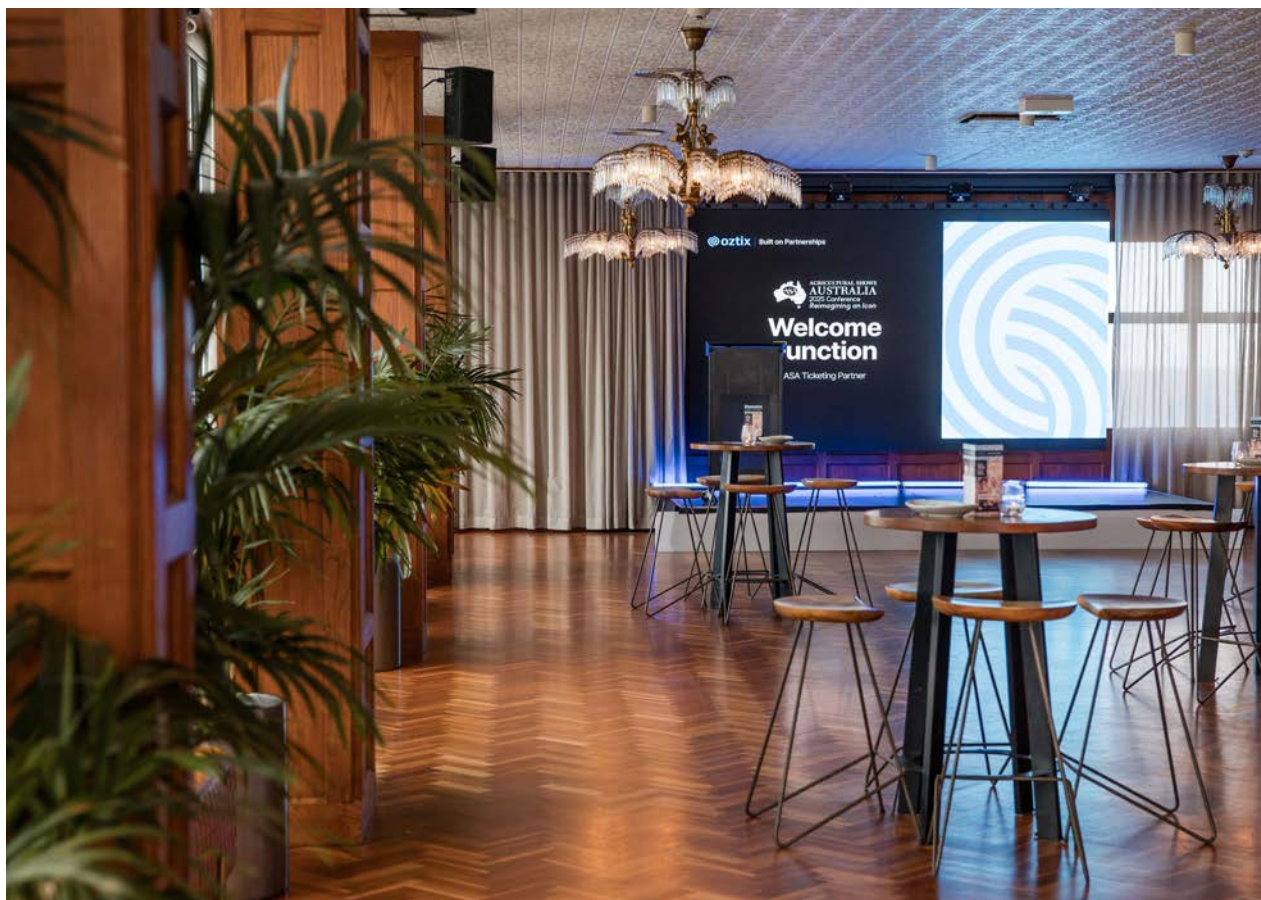
**Introducing The Penthouse, The Island
Gold Coast's exclusive top-floor venue.**

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.

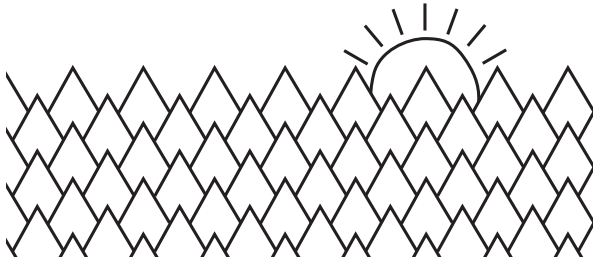


Our Ocean View + Terrace room boasts one of our signature characteristics: jaw dropping north-facing views of Surfers Paradise. The larger of our two Penthouse rooms, Ocean View features direct access to the adjoining open-air terrace, and exclusive lift access from the ground floor.

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*

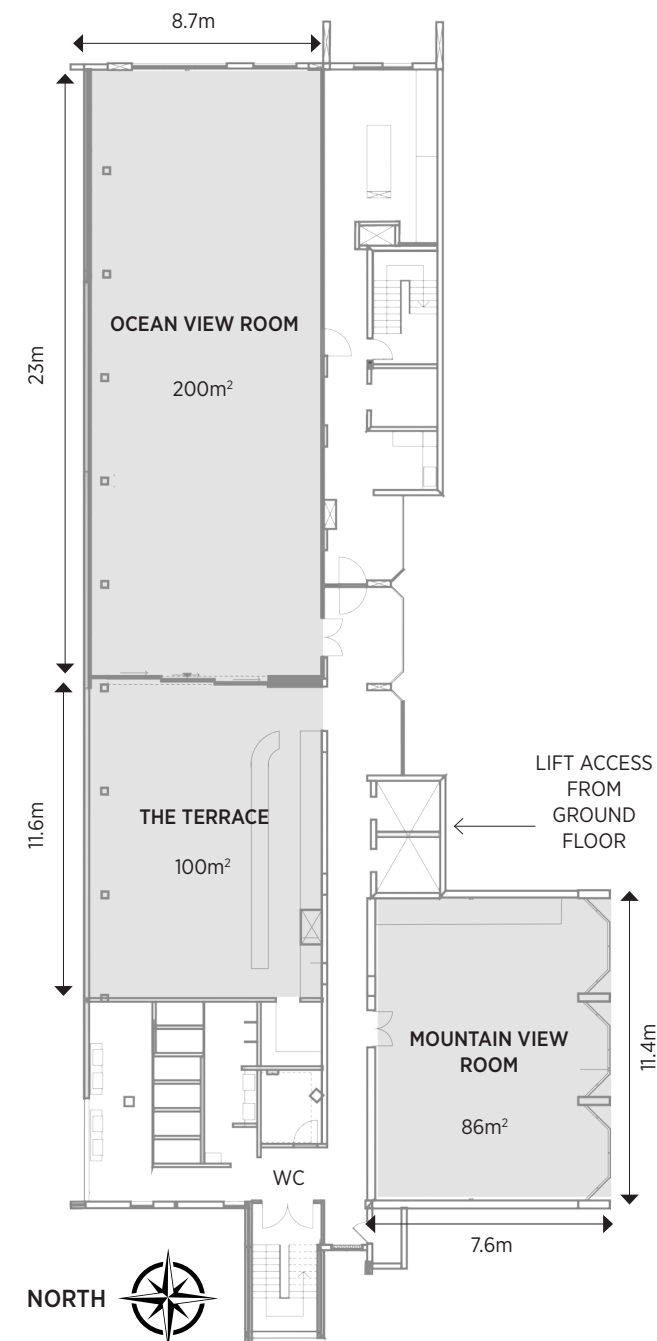
1 x LED Screen 3.5x2m
 Sound System
 iPod Connectivity

**Additional charges apply*

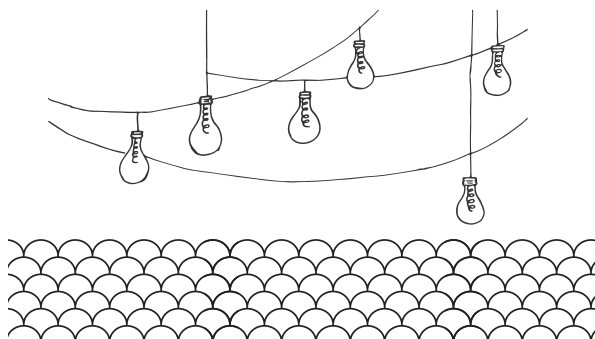
THE TERRACE

Room Capacities

Banquet Long — 32
 Cocktail — 70
 Fully stocked bar
 Retractable roof
 Comes with Ocean
 View room



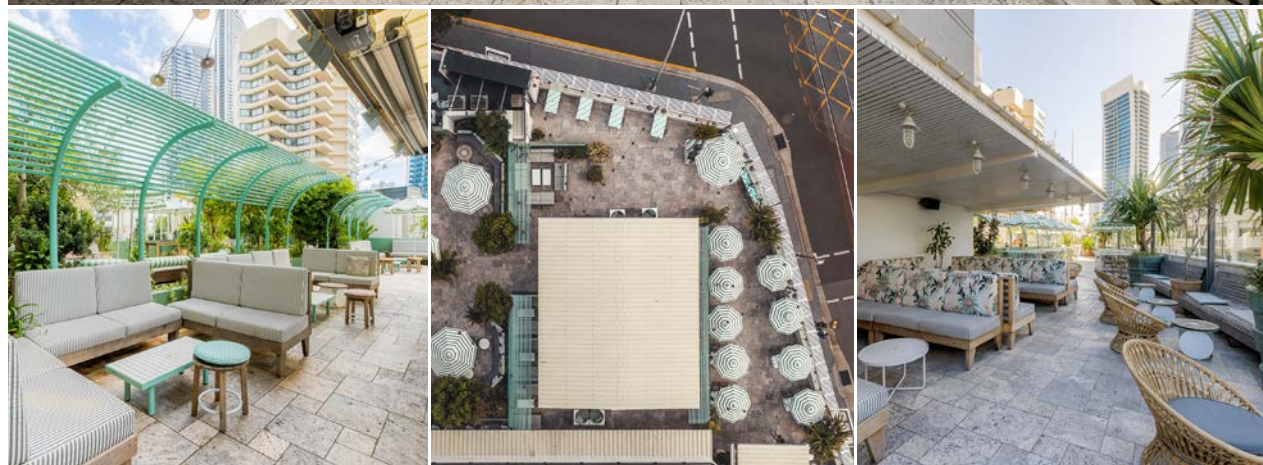
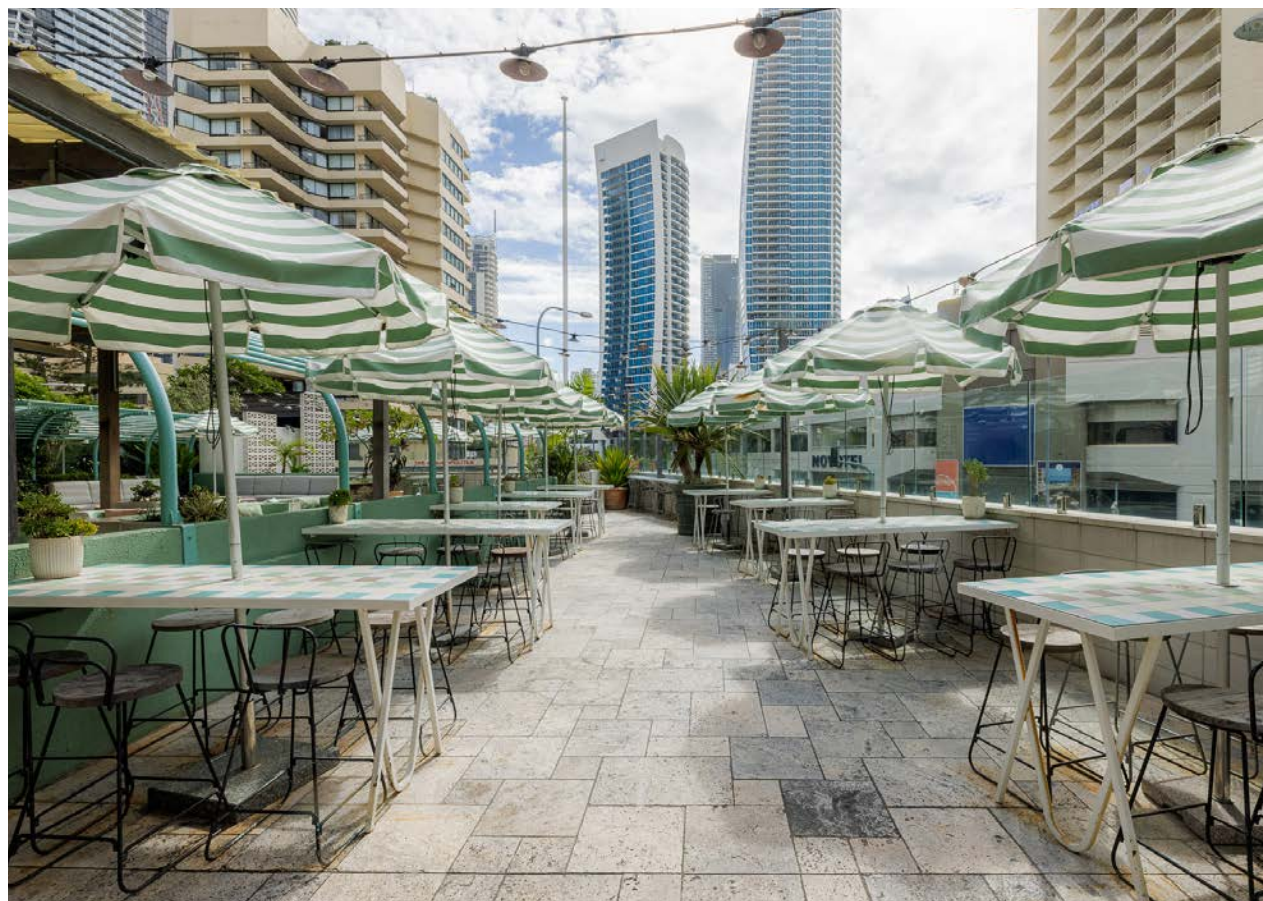
There's nothing like a rooftop venue and a smooth cocktail to really unwind.



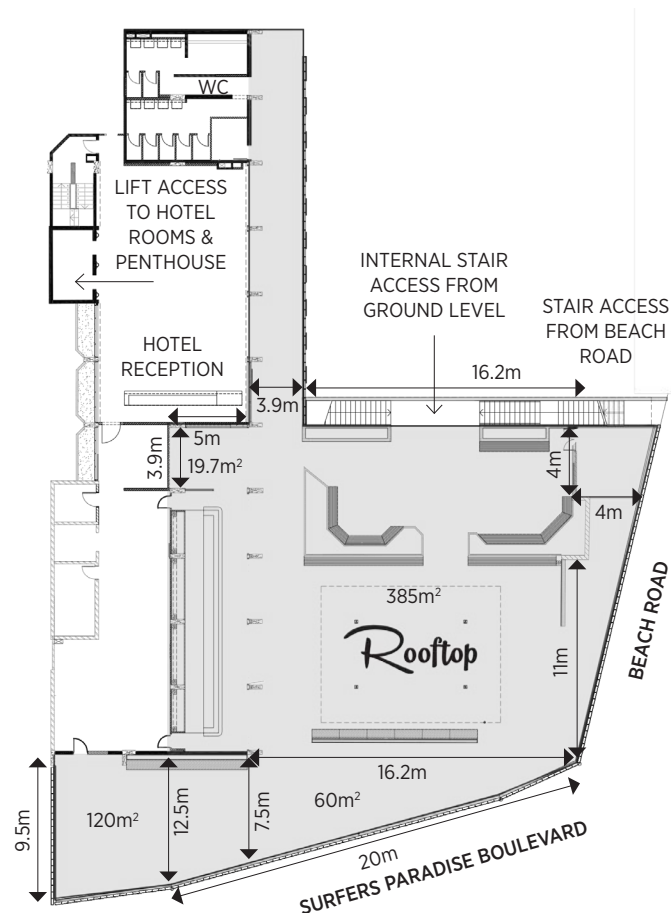
Rooftop

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

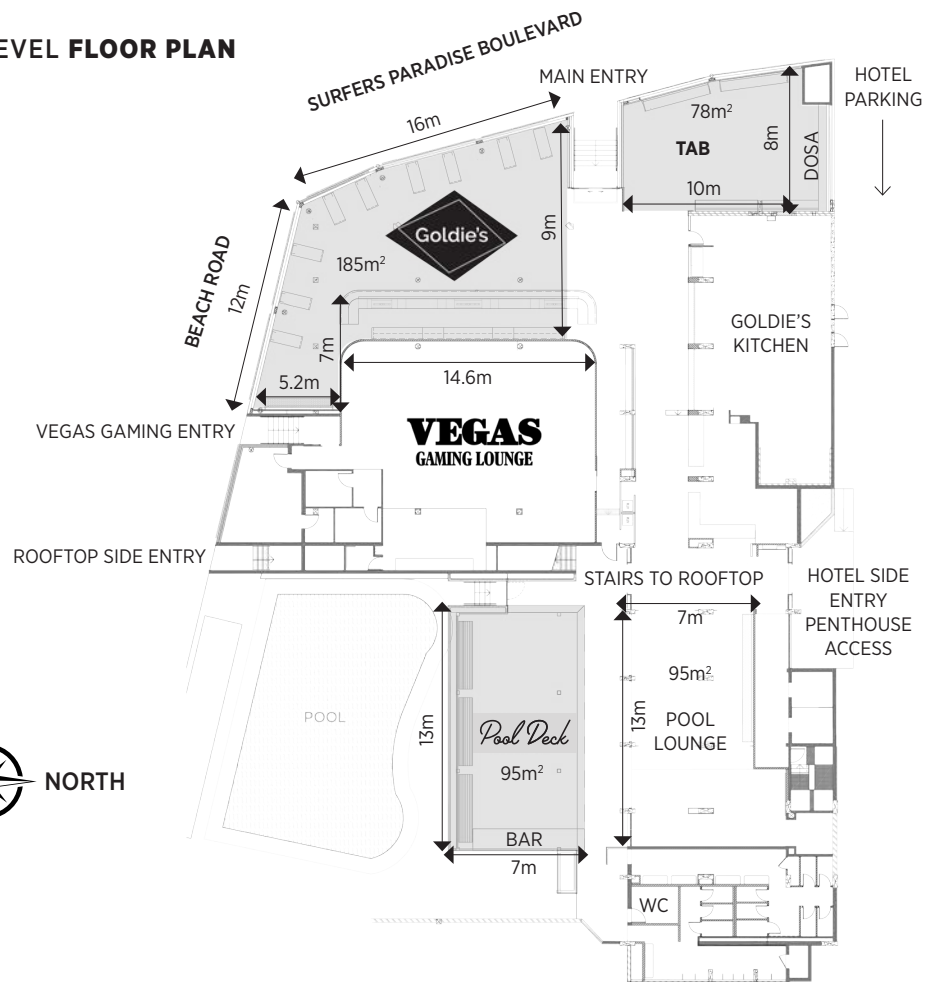


THE ROOFTOP

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

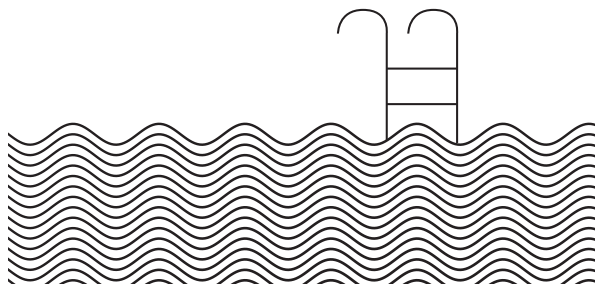
Pool Deck: Cocktail — 80

Pool Lounge: Cocktail —40

Pool Deck + Lounge:

Cocktail — 120

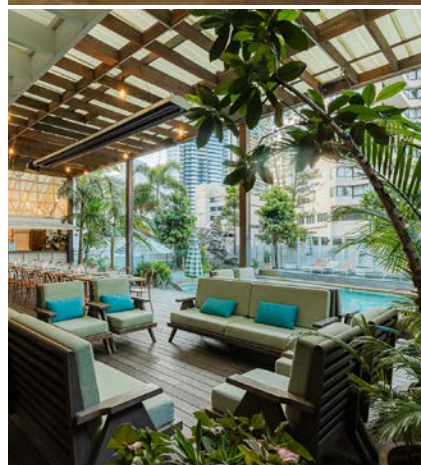
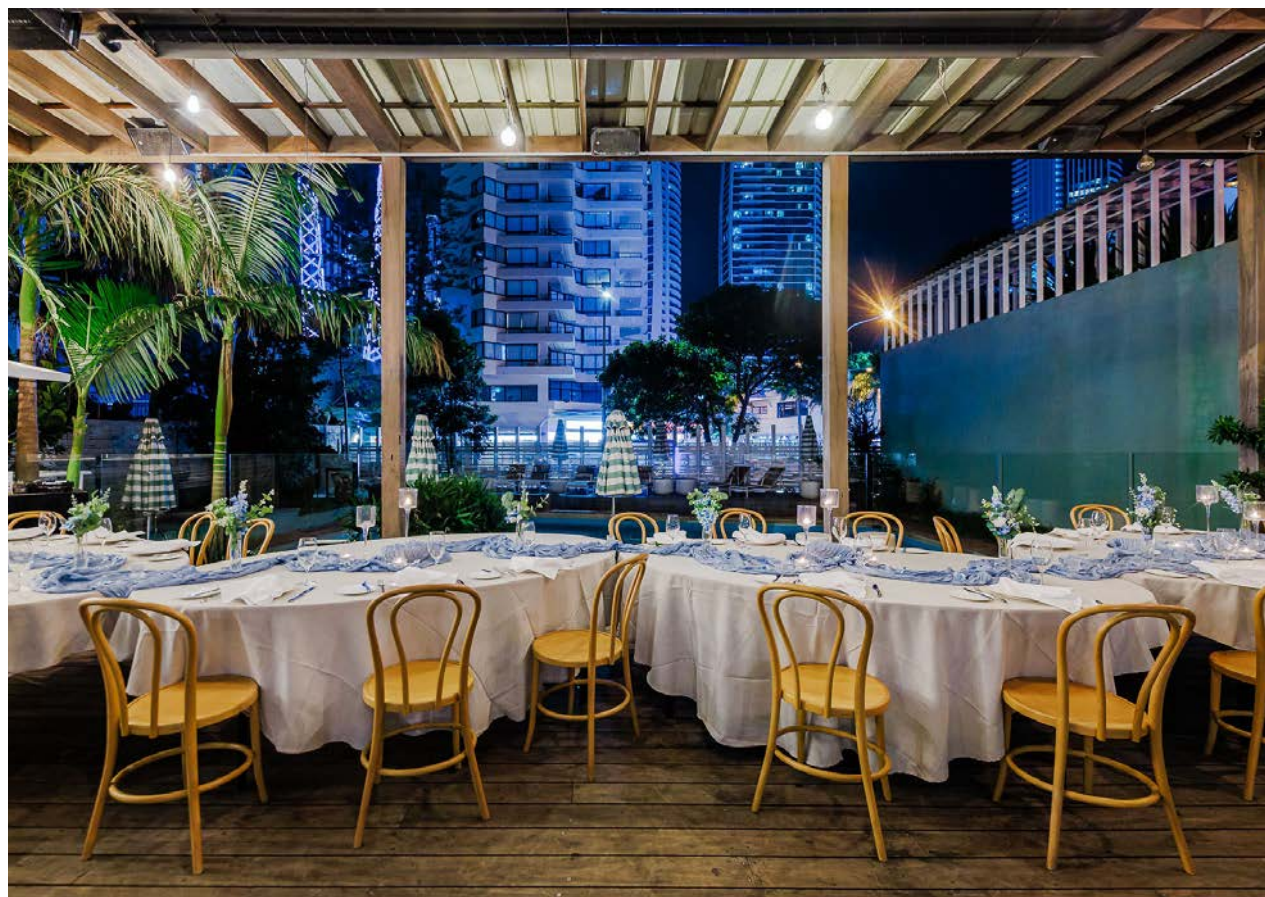
Who doesn't like a sun-basked
poolside party?



Pool Deck

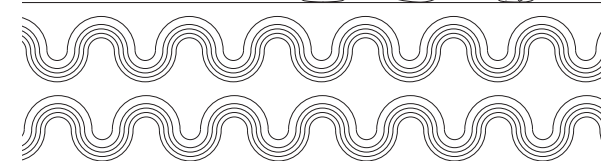
The Island Pool Deck, located next to Goldie's restaurant on the ground level of the hotel, is a prime position for any chilled social gathering. The casual patio feel with picturesque gardens will have you feeling all nostalgic.

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



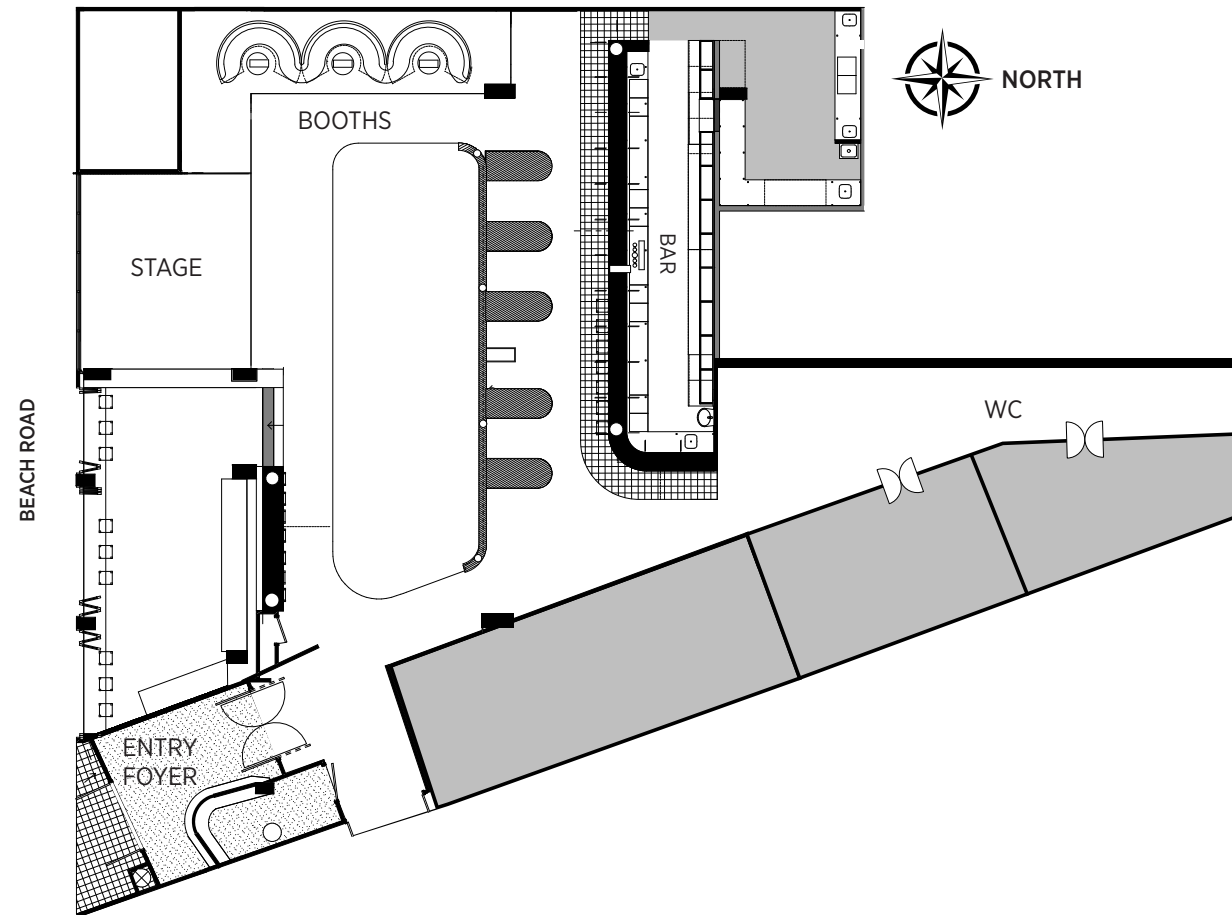
Duke's
PARLOUR

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.

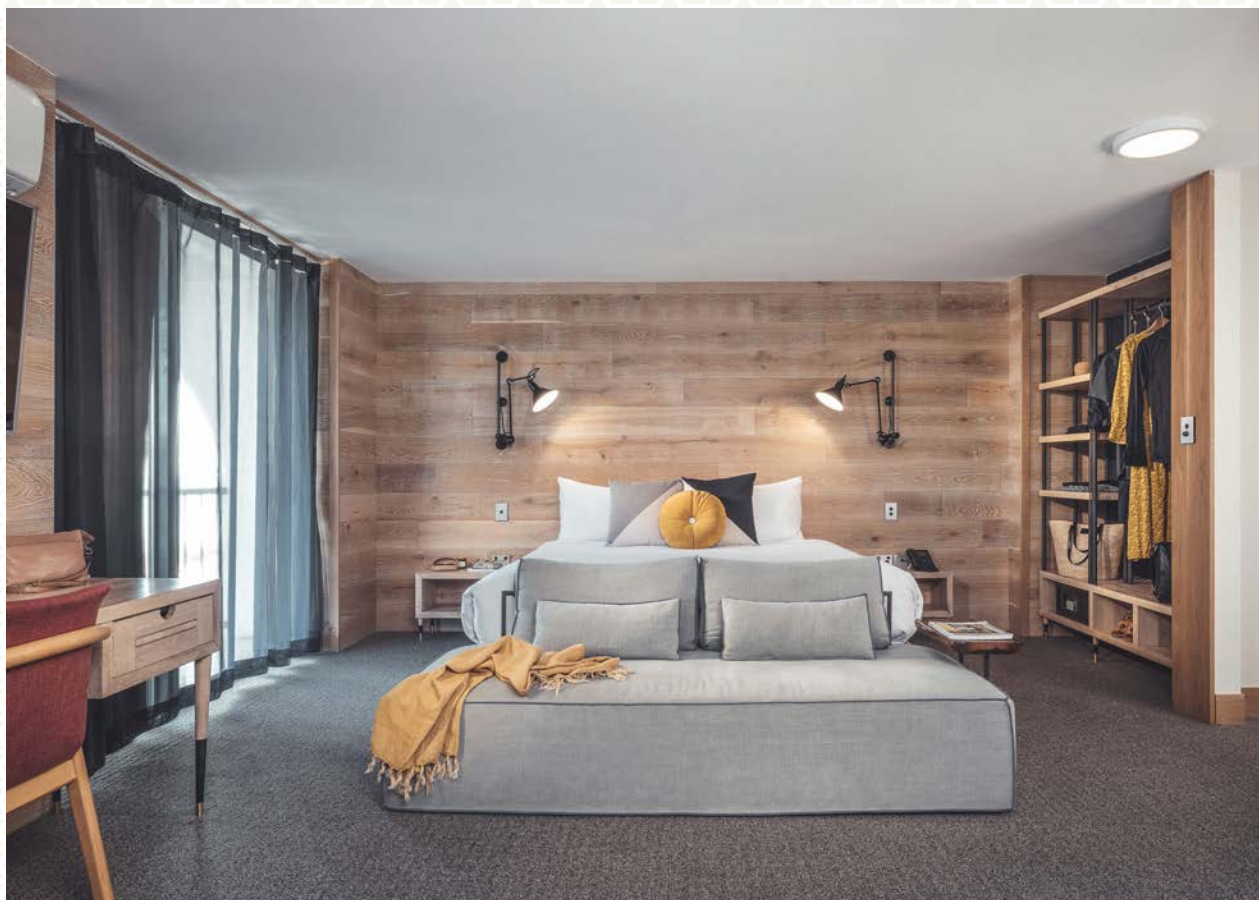
You can really be yourself, relax and indulge in this generous and exciting space.



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 – 27m²

Deluxe King

1x king bed – 27m²

King Suite

1x king bed, kitchenette – 45m²

Twin Suite

1x king bed, 1x queen bed, kitchenette – 45m²

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**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Selection of assorted mini Danishes and croissants (v)

Granola pots with natural yoghurt, freeze dried raspberries (gf/v)

Açaí bowls with toasted coconut and fresh berries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of mini muffins with butter and condiments (dfo/veo/v)

Smoked ham and Gruyère croissants with piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

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

CONTINENTAL BREAKFAST**\$32 per person**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

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

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Double smoked ham and poached egg English muffin, spiced tomato relish, rocket (df/gfo)

Potato rosti, sour cream, pancetta, watercress (gf/vo)

Caramelised leek and goats cheese tart, salsa verde (v)

PLATED BREAKFAST**\$42 per person**

Tea and coffee station

Served as a station or on the table:

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

With your choice of two of the following:

Granola pots with natural yoghurt, freeze dried raspberries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of assorted mini Danishes and croissants (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 rye bread, crumbled feta, pepitas, char grilled peppers, Egyptian dukkah (dfo/gfo/v)

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

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



(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. 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**

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

Selection of mini muffins with butter and condiments (v)

Smoked salmon and crème fraîche bagels with rocket, capers and chives

Caramelised onion and beef sausage roll, spiced tomato relish

Butternut pumpkin bruschetta, goats curd, pepitas, shiso (gfo)

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 leek and goats cheese tart, salsa verde (v)

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

Smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread

Grilled zucchini, rocket, pinenut pesto, semi dried tomato, feta, 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, basil pesto, red onion, Grana Padano, semi dried tomato, fresh basil (v)

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

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)

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)

Platters

Add a platter for \$160 each, serves 10

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

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

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, puffed crisp, spring onion

Seared yellowfin tuna, wasabi mayo, shoyu sesame seeds (df/gf)

Sumac lamb fillet, carrot purée, toasted pecan

Chicken liver parfait tartlet, crispy pancetta, grape gel, shiso

Hot smoked salmon rillette, crème fraîche, chives, blini

Mini prawn taco — King prawn, avocado, micro coriander

Hot canapés

\$5.5 per piece

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

Caramelised onion and beef sausage roll, spiced tomato relish

Sweet potato and cashew taquito, avocado, chilli (gf,df,v,ve)

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

Mini beef wellington tarts, roasted onions, chimichurri

Caramelised leek and goats cheese tart, salsa verde (v)

Mac and cheese croquette, truffle mayo (v)

Fried polenta bites, Grana Padano, truffle mayo (v)



(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. Menu items subject to change according to seasonality and availability.

COCKTAIL MENU

LUXE CANAPÉS

Minimum 30 guests



Cold canapés

\$6.5 per piece

Pacific oyster, Japanese dressing, sesame oil

Cured salmon tartare, pickled daikon, yuzu gel, nori (df)

Poached Mooloolaba prawn, pink pepper, citrus mayo (df/gf)

Seared beef carpaccio, truffle mayonnaise, fried enoki, wafer (df)

Parmesan shortbread, goats curd, candied olive (v)

Manchego, prosciutto, fig, basil (gf)

Marinated Fremantle octopus, semi dried tomato, avocado (df,gf)

Hot canapés

\$6.5 per piece

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

Black truffle and Parmesan pinwheel (v)

Glazed pork belly bites, pickled cucumber, fried shallots (df)

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

Tasmanian salmon and herb croquette, yuzu mayo, dill (gf)

Panko crumbed chicken skewer, gochujang mayonnaise, toasted sesame

Coconut prawn, wasabi mayo, toasted sesame

Substantial canapés

\$12 per piece

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

Korean style sticky pork belly bao, coriander, fried shallots (df)

Buttermilk popcorn chicken, chipotle mayo, slaw, dill pickle

Chilled king prawns, Thai glass noodle salad, kaffir lime, chilli (df)

Smoked speck mac and cheese, sobrassada crumb

Lamb kofta, tabouleh salad, mint yoghurt

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)



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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

Beetroot panna cotta, heirloom beetroot, goats curd, macadamia, preserved lemon, shiso (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Pork and pistachio terrine, Pommery mustard mayonnaise, cornichons, sourdough croutons, watercress

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

Citrus cured salmon, nori, verjus compressed cucumber, yuzu gel, puffed rice crisp, bronze fennel (df/gf)

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

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

Lamb loin, butternut purée, toasted macadamia, whipped goats cheese, sumac, shiso (gf)

ENTRÉES - WARM PLATED

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

Hervey Bay half shell scallops, morcilla, cauliflower purée, capers, jus gras (gf)

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

Oven roasted spatchcock, miso sweetcorn purée, asparagus, puffed grains, chicken jus (gf)

Local mushroom risotto, Grana Padano, sage, truffle oil (gf/v)

Goats cheese soufflé, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

MAINS

Eye fillet, spinach mash, king brown mushroom, truffle jus (gf)

Slow cooked beef cheek, braised red cabbage, baby turnips, Bourguignon sauce (gf)

Chicken breast, grilled polenta, asparagus, creamy tuscan sauce (gf)

Barramundi, blistered tomatoes, asparagus, lemon myrtle buerre blanc (gf)

Lamb rump, eggplant caponata, crispy cavolo nero, rosemary jus (df)

Roasted chicken breast, spinach and herb mash, broccolini, green peppercorn sauce (gf)

DESSERTS

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Tiramisu teardrop, whipped mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains

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

New York baked cheesecake, macerated strawberries, vincotto gel, lemon balm

Lemon meringue tart, blueberry compote, edible flowers

SIDES

\$4 per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Tuscan roasted potatoes, smoked salt (df/gf/ve/v)

Potato salad — chat potatoes, basil pesto, red onion, Grana Padano, semi dried tomato, fresh basil (v)

Balsamic glazed root vegetables, local honey, cumin seeds (df/gf/v/ve)

Buttered spinach mashed potatoes, chives (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

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

Steamed Asian greens, oyster sauce, fried shallots (gf/df/v)

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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

Citrus cured salmon, nori, verjus
compressed cucumber, yuzu gel,
puffed rice crisp, bronze fennel (df,gf)

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

Poached Mooloolaba prawns,
compressed apple, fennel, radish,
finger lime dressing (df,gf)

Pork and pistachio terrine, Pommery
mustard, sourdough croutons,
watercress

Prosciutto, figs, prune gel, picos, sorrel
(df)

MAINS

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

Free range roast chicken, eggplant
caponata, thyme jus, cavolo nero

Steamed Queensland barramundi, soy
ginger broth, choy sum, spring onions
(df,gf)

Bangalow pork collar, bean cassoulet,
pancetta, apple cider jus (df,gf)

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

SIDES

Roasted heirloom carrots with goats
cheese and macadamia (gf/v)

Tuscan roasted potatoes, smoked salt
(df,gf/ve/v)

Potato salad — chat potatoes, basil
pesto, red onion, Grana Padano, semi
dried tomato, fresh basil (v)

Balsamic glazed root vegetables, local
honey, cumin seeds (df,gf/v/ve)

Buttered spinach mashed potatoes,
chives (gf/v)

Burnt orange, rocket, currants, citrus
vinaigrette, toasted almonds (df/gf/v)

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

Steamed Asian greens, oyster sauce,
fried shallots (v)

DESSERTS

Served alternate drop

Chocolate ooze cake, toasted
hazelnuts, salted caramel, vanilla bean
ice cream (v)

Tiramisu teardrop, whipped
mascarpone, biscuit crumb, coffee gel

Coconut panna cotta, mango
compote, toasted coconut shards,
puffed grains

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

New York baked cheesecake,
macerated strawberries, vincotto gel,
lemon balm

Lemon meringue tart, blueberry
compote, edible flowers



(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. Menu items subject to change according to seasonality and availability.

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

Cheese and chocolate cart

\$28 per person

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

Chilled seafood bar

\$50 per person

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

Dumpling station

\$24 per person

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

Oyster bar

\$22 per person

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

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)

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

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



BEVERAGE PACKAGES

PEARL SELECTION

2 Hours \$42 per person

3 Hours \$49 per person

4 Hours \$55 per person

5 Hours \$61 per person

6 Hours \$67 per person

Sparkling

Prince de Richemont Blanc de Blanc
Brut (France)

White Wine

Pasqua Pinot Grigio (Veneto, 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 \$51 per person

3 Hours \$59 per person

4 Hours \$66 per person

5 Hours \$72 per person

6 Hours \$78 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)

Nativo Terre di Chieti Cantina Tollo
Pinot Grigio (Abruzzo, Italy)

Bullant Chardonnay (Langhorne
Creek, SA)

Rosé

Turkey Flat Rosé (Barossa Valley, SA)

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

James Squire 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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