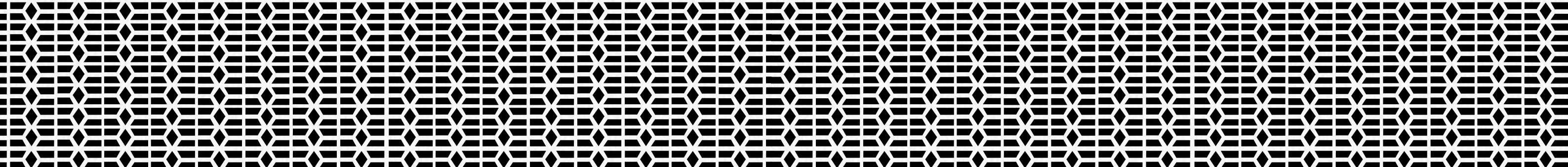


MEET. GATHER. CELEBRATE.

**THE
ISLAND**





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

NATURALLY BEAUTIFUL EVENTS.

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

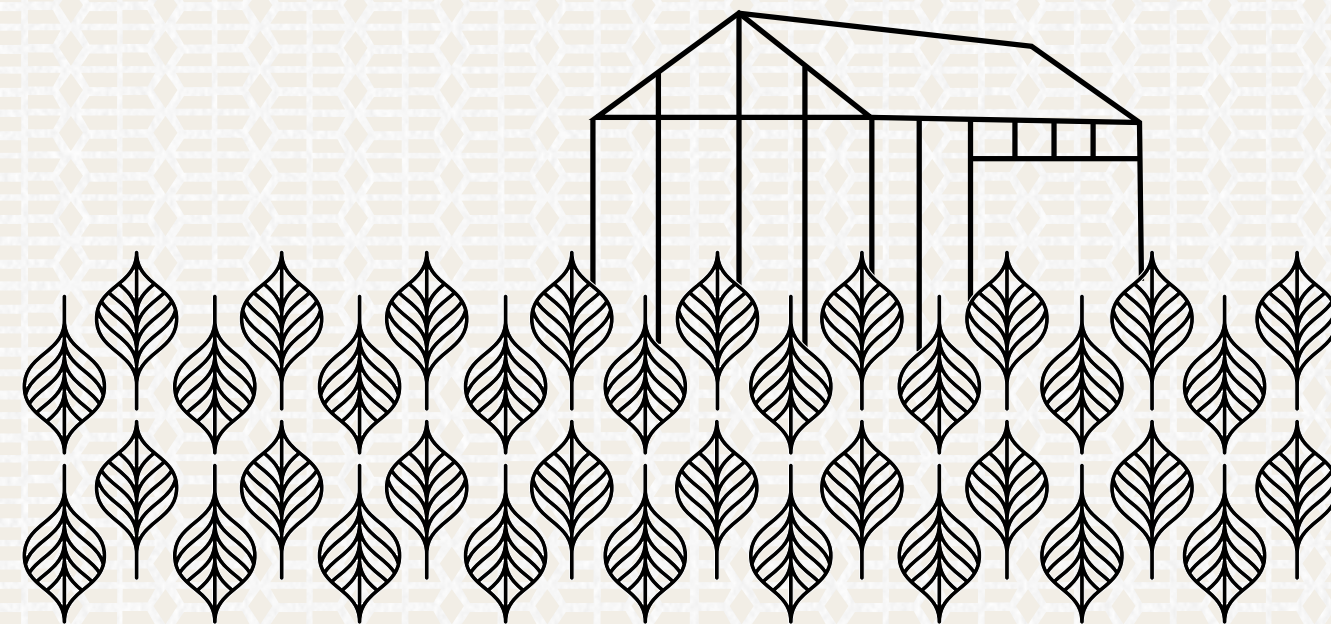
Whether you are hosting a small gathering or a lavish celebration on a grand scale, The Island Gold Coast offers an event experience you will remember for years to come. Our remarkable event rooms are ingeniously designed to invite the outside in, paying homage to the hotel's bright and luscious surroundings.

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.

THE GLASSHOUSE



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.

SPECIFICATIONS

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 4800mm
 x 2750mm Full HD resolution

3 x Data Projectors with
 3 x Motorised Screens: (3000mm x 1685mm)
 Optoma – Brightness: 5000 Ansi Lumens
 Full HD resolution
 1920 x 1080 Ratio 16:9 Wide Screen

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

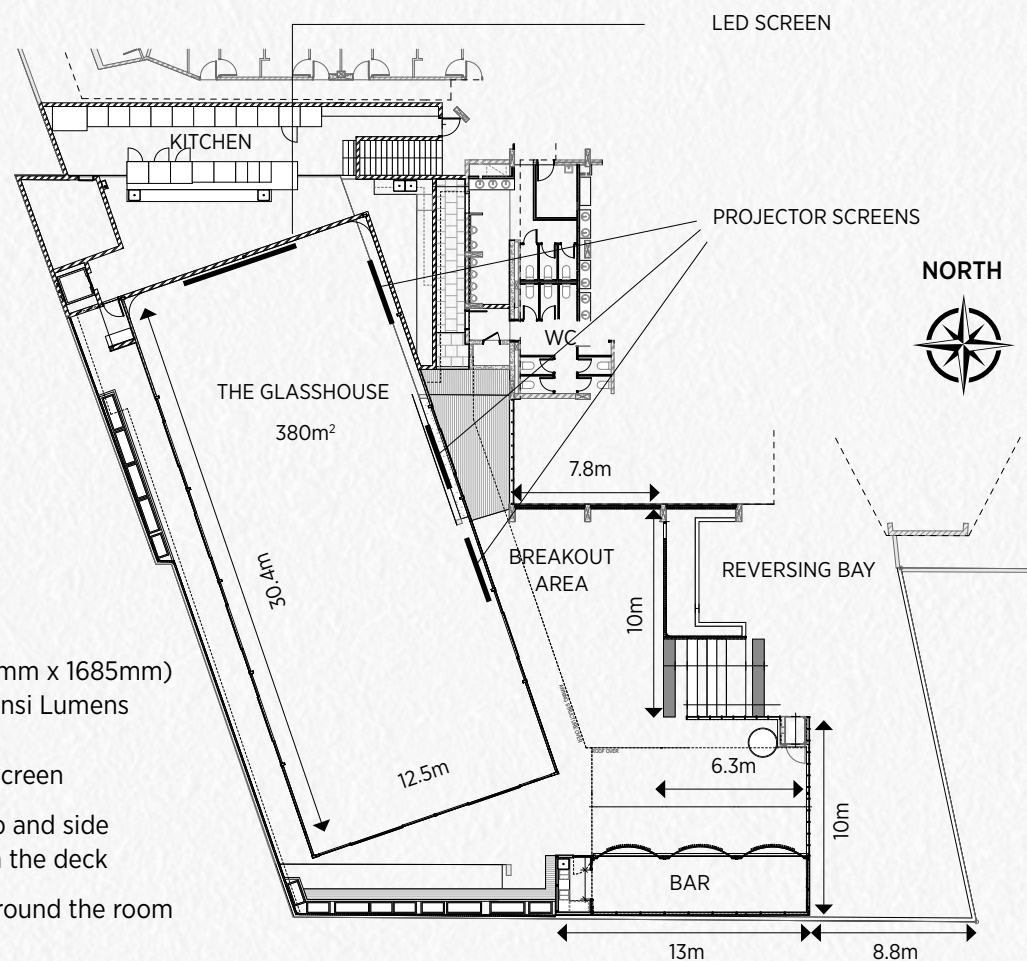
iPod Connectivity

2 x Wireless Microphones

Staging and dance floor (scalable)

*Additional charges apply

THE GLASSHOUSE FLOOR PLAN



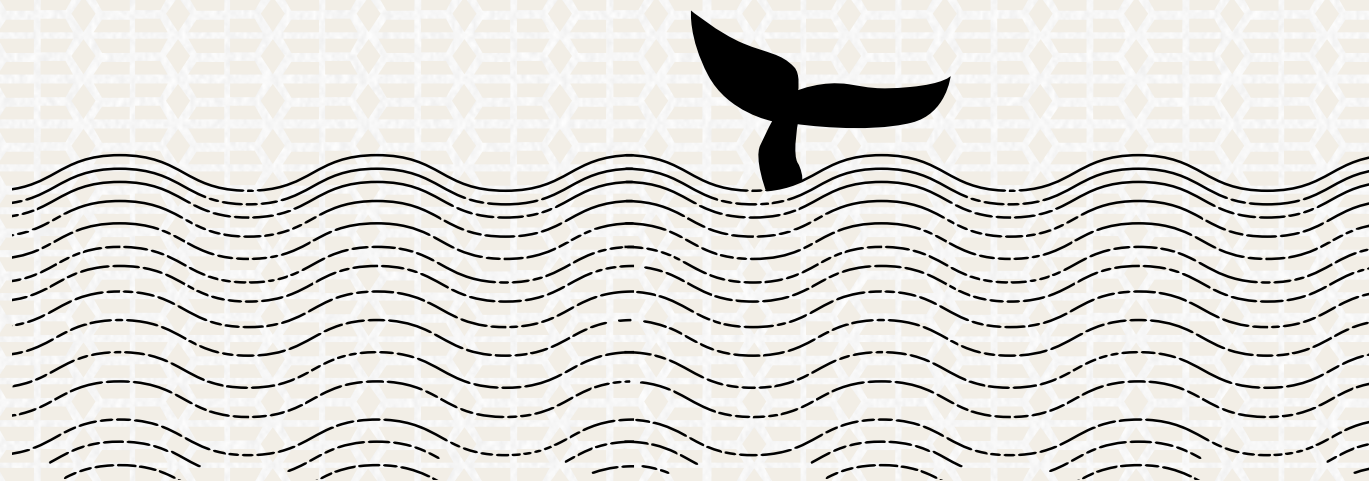


**Introducing The Penthouse, The Island
Gold Coast's exclusive top-floor venue.**

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.

MOUNTAIN VIEW



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.

OCEAN VIEW

Room Capacities

Banquet — 120
Banquet Long — 144
Boardroom — 48
Cabaret — 84
Cocktail — 200
Theatre — 210
U-shape — 40

Built-in Audio Visual*

2 x Wireless Microphones

2 x Data Projectors:
Optoma – Brightness:
5000 Ansi Lumens
Full HD resolution
1920 x 1080
Ratio 16:9 Wide Screen

2 x Screen size:
2.8m x 1.6m

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

THE PENTHOUSE LEVEL 12 FLOOR PLAN

MOUNTAIN VIEW

Room Capacities

Banquet — 40
Banquet Long — 24
Boardroom — 18
Cabaret — 28
Cocktail — 80
Theatre — 60
U-shape — 32

Built-in Audio Visual*

2 x Wireless Microphones

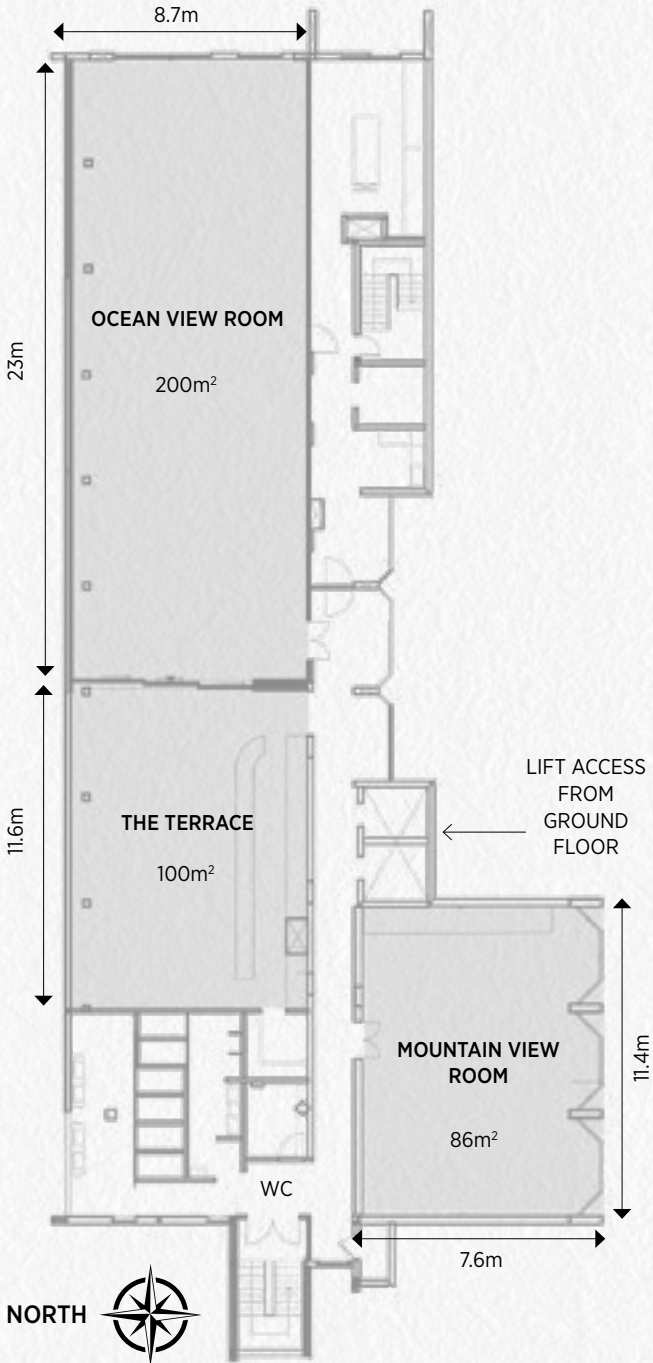
1 x Data Projector:
Optoma – Brightness:
5000 Ansi Lumens
Full HD resolution
1920 x 1080
Ratio 16:9 Wide Screen

1 x Screen size:
2.8m x 1.6m

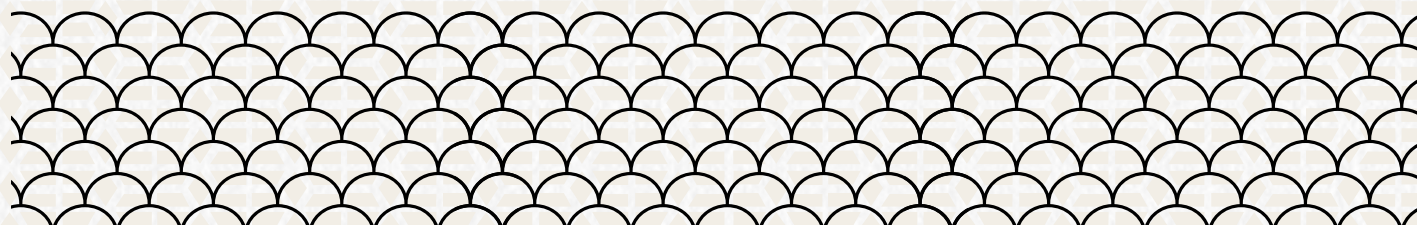
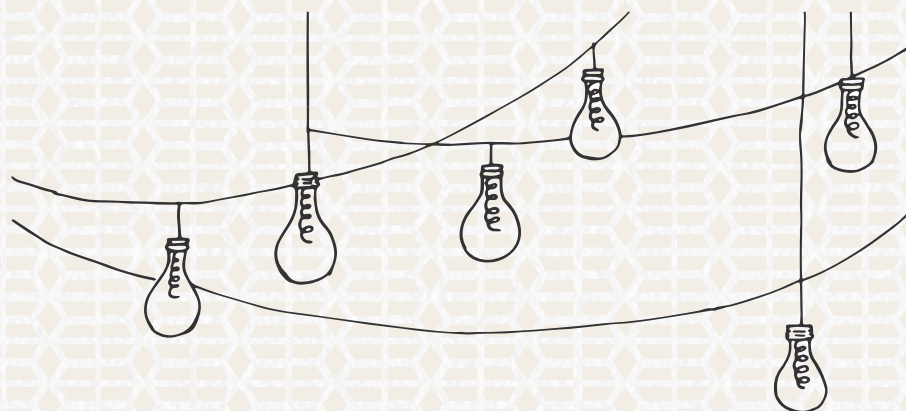
Sound system

iPod Connectivity

*Additional charges apply



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



Rooftop

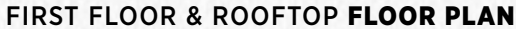
The Island Rooftop has established itself as the premier bar on the Gold Coast. Views overlook Surfers Paradise and the famous Main Beach coastline, giving this laid back venue an unrivaled atmosphere for a truly unique local experience. This space is ideal for small gatherings up to gala celebrations catering for hundreds. This spectacular setting requires effortless styling.



THE ROOFTOP

Room Capacities

Cocktail — 700



GOLDIE'S

Room Capacities

Cocktail — 350

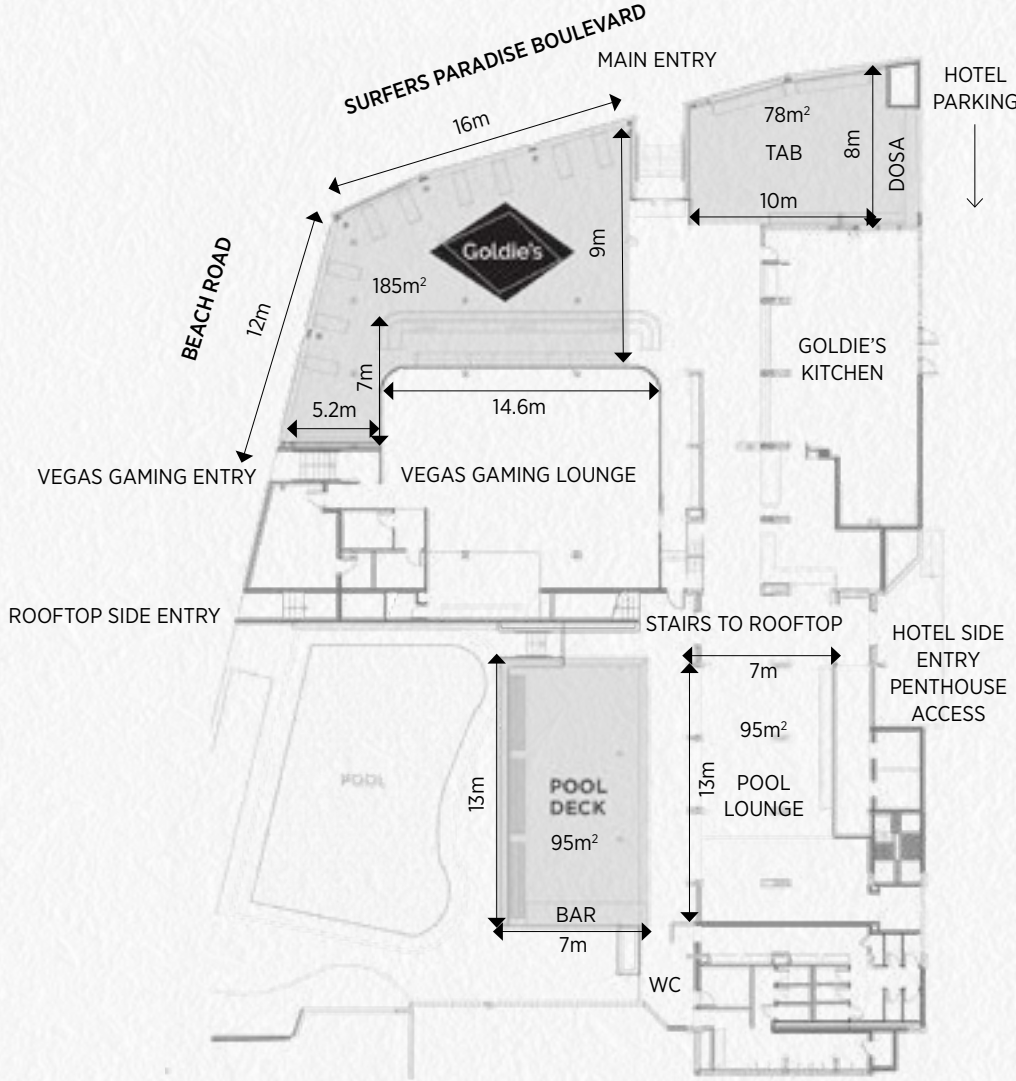
Built-in Audio Visual

Background
music supplied

POOL DECK

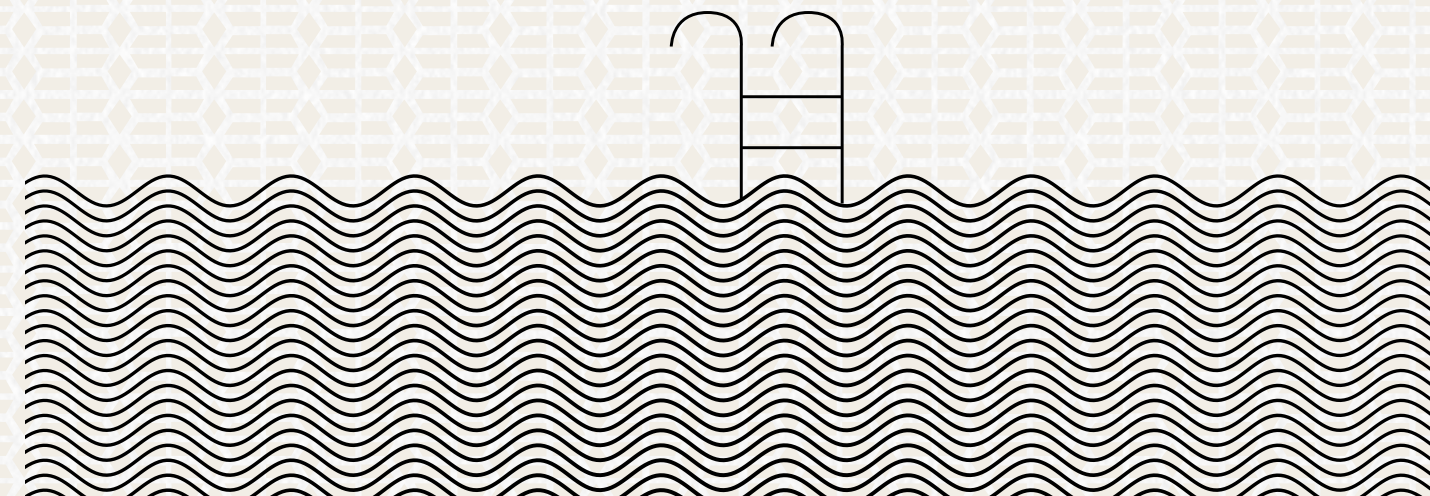
Room Capacities

Pool Deck: Cocktail — 60
Pool Lounge: Cocktail —40
Pool Deck + Lounge: Cocktail — 120





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



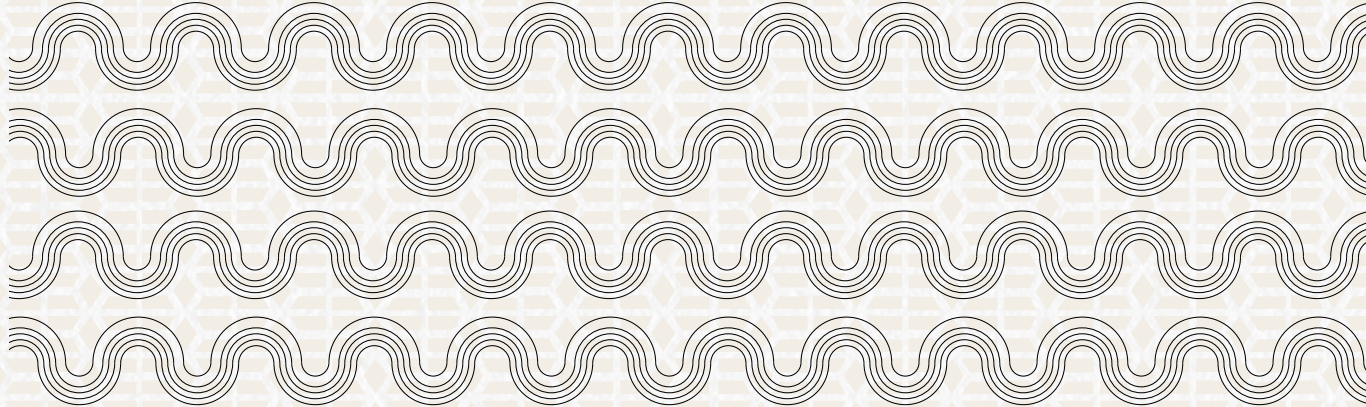
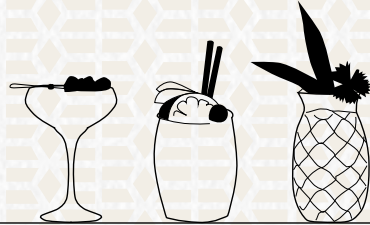
POOL DECK

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.

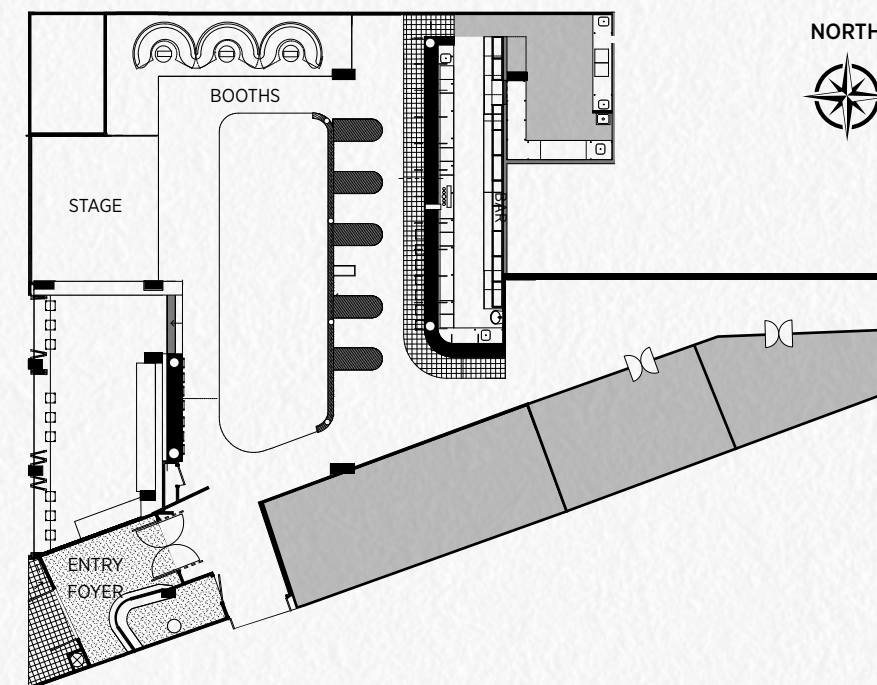




DUKE'S PARLOUR FLOOR PLAN

Room Capacities

Cocktail — 350



NORTH



SPECIFICATIONS

We offer special packages for you and your guests to stay in one of our 98 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.





GET MORE GOOD TIMES

Get a little extra when you get-together

Celebrate at the rooftop

Enjoy an extra \$200-\$400 spend on delicious food and drinks when you book an experience at the Island Rooftop.*

**Spend \$600 and receive a \$200 bonus, spend \$1200 and receive up to a maximum of \$400 — fully redeemable on food and beverage. Valid for new bookings only. Must be booked and held prior to 30th April 2024.*

Raise a glass at your next event

Choose a minimum 3 hour beverage package as part of your event and we'll add an extra hour, so you can keep the good times rolling for longer.

**Minimum 3 hour beverage package must be booked as part of your event to receive an extra hour. Event must be booked and held prior to 30th April 2024. Valid for new bookings only.*

ENQUIRE TODAY



BREAKFAST MENUS



ON THE GO
\$25 per person

Tea and coffee station

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 blueberry yoghurt and orange compote (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 tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

CONTINENTAL BREAKFAST
\$29 per person

Served as a station or on the table:

Tea and coffee station

Selection of juices

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

With your choice of two of the following:

Urban Valley mushroom bruschetta, Persian feta, semi dried tomatoes (dfo/gfo/v)

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

Bacon and egg English muffin, spiced tomato relish, rocket (df/gfo)

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

Pork and caramelised onion sausage rolls with tomato relish (df)



PLATED BREAKFAST
\$39 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 blueberry yoghurt and orange compote (gf/v)

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

Assorted mini Danishes and croissants

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 (df/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

**THE ISLAND 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
- Data projector and screen
- Room signage

CATERING INCLUSIONS

Arrival tea and coffee station

Morning Tea — choice of one item from the ‘Break Menu’ options

**THE ISLAND FULL DAY
DELEGATE PACKAGE
\$79 per person**

(minimum 20 delegates)

- Conference room hire up to 8 hours
- Notepads and pens
- Mints and water
- Flipchart or white board
- Data projector and screen
- 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 cookies with salted caramel sauce



MORNING AND AFTERNOON BREAK MENU OPTIONS

**One selection \$11 per person
Two selections \$17 per person**



Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Selection of mini muffins with butter and condiments (v)

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

Pork and caramelised onion sausage rolls with tomato relish (df)

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 Kakadu plum and strawberry jam (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.



CHEF’S TABLE SELECTION LUNCH

(minimum 20 delegates)

SANDWICH LUNCH

\$32 per person

Your choice of two sandwich options and one salad option

PLOUGHMAN’S LUNCH

\$36 per person

Selection of sliced meat including Beechwood smoked leg ham, pastrami and smoked chicken with freshly baked artisan bread rolls, sliced cheddar cheese, cornichons, mustards, pickled onions, boiled eggs, cultured butter and extra virgin olive oil

Your choice of two salad options

WORKER’S LUNCH

\$36 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

Wagyu pastrami, Swiss cheese, rocket, seeded mustard mayo, sourdough baguette

Shaved leg ham, buttercrunch lettuce, tomato, piccalilli, aioli, sourdough

Poached chicken, avocado, cheddar cheese, tomato, lettuce, tomato chutney, sourdough

Roast pumpkin and falafel wrap with rocket, tomato and hummus (v)

Serrano ham, basil pesto, tomato, Parmesan cheese, aioli, rocket, focaccia

Salad selection

Panzanella — heirloom tomatoes, basil, sourdough croutons, red onions, cucumber, apple balsamic dressing (gfo/v)

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

Roasted cauliflower, spinach, puy lentils, hazelnuts, tahini dressing (dfo/gf/v)

Roasted potato salad — kipfler potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

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

Cypriot grain salad — freekeh, quinoa, pepitas, sunflower seeds, radicchio, cranberries, yoghurt dressing, pomegranate (dfo/v)

Hot selection

Roasted free range chicken (df/gf)

Slow cooked beef brisket, broccolini, pan jus (df/gf)

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

Traditional beef lasagne

Vegetarian moussaka, smoked mozzarella, fried parsley (v)

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

Platters

Add a platter for \$150 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)

Vegetable antipasti — grilled eggplant, marinated zucchini, stuffed bell peppers with a selection of crudités and hummus dip (dfo/gf/v)

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CLASSIC MENU COCKTAIL CANAPÉS

(minimum 30 guests)

Classic cold canapés

\$5 per piece

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck breast, pickled heirloom beetroot, candied orange (df/gf)

Seared yellowfin tuna, miso mayonnaise, toasted sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, mayonnaise, sourdough crumb (gfo)

Smoked salmon, crème fraîche, chives, blini

Classic hot canapés

\$5 per piece

Confit duck spring roll, sweet chilli dipping sauce (df)

Pork and caramelised onion sausage roll, tomato chutney (df)

Sweet potato and cashew empanadas, avocado, chilli (ve/v)

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

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

Mini beef wellington tarts, wild mushrooms, chimichurri

Roast butternut pumpkin and chive quiche, herb mayonnaise (v)



LUXE MENU COCKTAIL CANAPÉS

(minimum 30 guests)

Luxe cold canapés

\$6 per piece

Pacific oyster, cucumber, dill and elderflower mignonette (df/gf)

Blackberry and gin cured kingfish, avocado, salmon pearls (df/gf)

Poached Mooloolaba prawn, pink pepper, cucumber, verjus (df/gf)

Beef tartare, pickled guindilla, smoked extra virgin olive oil (df/gf)

Manchego, prosciutto, fig, basil (gf)

Luxe hot canapés

\$6 per piece

Seared lamb kofta, mint yoghurt sauce (gf)

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

Sticky char sui pork belly, pickled cucumber, fried shallots (df)

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

Smoked barramundi croquette, bonito mayo (gf)

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

Substantial canapés

\$12 per piece

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Sticky pork belly, char sui dressing, Asian slaw, coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked soy mayo, toasted sesame

Crunchy prawn salad, pico de gallo, avocado (df/gf)

Tasmanian salmon poke bowl, edamame, black rice, wakame, radish, furikake (df/gf)

Bangers and mash — local chipolata sausage, truffle mash, charred onions, pepper gravy (df/gf)

Dessert canapés

\$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)



PLATED MENU

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

- Smoked duck breast, heirloom beetroots, beetroot gel, hazelnut praline, shiso (df/gf)
- Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)
- Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)
- Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)
- House made Tasmanian salmon rillette, salmon pearls, bronze fennel, pomme gaufrettes (gf)
- Lamb loin, goats curd, chickpea, zucchini flower, pomegranate and mint salsa, lemon oil (gf)

ENTRÉES – WARM PLATED

- Butter poached lobster tail, saffron risotto, bisque, lemon oil, cress (gf)
- Slow cooked beef cheek, celeriac, pancetta crumb, Bourguignon sauce (gf)
- Free range pork belly, cauliflower, pickled mushrooms, cider jus, puffed grains (gf)
- Swimmer crab spaghettini, chilli, garlic, shallots, gremolata, lemon (df)
- Urban Valley mushroom risotto, Grana Padano, sage, truffle oil (gf/veo/v)
- Goats cheese souffle, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

MAINS

- Eye fillet, celeriac gratin, blackened onions, Madeira jus (gf)
- Slow cooked S.Kidman Beef short rib, tarragon mash, pickled mushrooms, salsa verde (gf)
- Chicken breast, blackened carrots, carrot purée, thyme jus gras, kale (gf)
- Barramundi, black mussels, asparagus, sauce vierge, chervil (gf)
- Seared lamb rump, blistered tomatoes, butternut purée, seeded mustard jus (gf)
- Roasted chicken breast, blistered tomatoes, truffle polenta, cavolo nero (gf)

DESSERTS

- Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)
- Lemon meringue tart, raspberry compote, roasted macadamia (v)
- Vanilla bean panna cotta, blackberries, toasted coconut, sorghum (gf/v)
- Section 28 monte rosso washed rind cheese, pickled figs, peach and muscatel chutney, lavosh (gfo)
- Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

SIDES

- \$4 per person, per side*
- Roasted heirloom carrots with goats cheese and macadamia (gf)
- Duck fat potatoes, rosemary salt (df/gf)
- Green leaves, green goddess dressing (gf/veo/v)
- Roasted butternut, harissa dressing, gremolata (df/gf/v)
- Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)
- Steamed greens, chive butter sauce (gf/v)

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LUXE PLATED MENU

For 30-60 guests

Entrée & main \$109 per person
Main & dessert \$105 per person
Entrée, main & dessert \$119 per person

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

LUXE ENTRÉES – COLD PLATED

Blackberry and gin cured salmon, avocado, crème fraîche, heirloom tomato, salmon pearls, bronze fennel (dfo/gf)

Fremantle octopus carpaccio, charred orange, fennel, chives, radish, salmon pearls (df/gf)

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress

Beef tartare, pink pepper mayo, lavosh, yolk, chives (df/gfo)

Swimmer crab rilette, avocado, squid ink, finger lime caviar dressing (gfo)

Handmade burrata, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

LUXE ENTRÉES – WARM PLATED

Scallop and bug raviolo, braised fennel, bisque, chervil, caviar

Oven roasted spatchcock, sweet corn, pancetta, shiso, jus gras (gf)

S.Kidman premium F1 Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Confit Ora king salmon, congo potato, confit tomato, dill butter sauce, bronze fennel (gf)

LUXE MAINS

King River Wagyu tri tip 4-5 MBS, pommes Anna, caramelised onion, baby heirloom vegetables, pinot jus

Coral trout, pickled radish, butter bean purée, asparagus, edamame, jus gras

Margra lamb, burnt cauliflower, hazelnut, zucchini flower, Pommery mustard

Duck breast, braised witlof, baby carrots, cherry jus (df/gf)

Tasmanian scallops, lobster, mussels, smoked barramundi, bouillabaisse sauce, smoked kipfler potato, petite herbs, lemon oil (gf)

LUXE DESSERTS

Dark chocolate delice, biscuit crumble, sour berries, pistachio, sorbet

Macerated berries, crème fraîche, meringue, honeycomb, lemon balm (gf)

Woombye triple cream truffle brie, fig, lavosh, honeycomb (gfo)

LUXE SIDES

\$4 per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

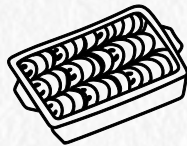
Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

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SHARE MENUS

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

Confit salmon, pink peppercorn, compressed cucumber, dill, finger lime dressing, salmon pearls (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf)

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

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

Pacific oysters, finger lime and pomelo mignonette, caviar (df/gf)

MAINS

Rosemary and garlic slow cooked lamb shoulder, seeded mustard jus (df/gf)

Harissa roasted chicken, mint yoghurt dressing (gf)

Baked Queensland barramundi, gremolata, chive butter, capers (gf)

Sage and garlic pork collar, apple and cider compote, pan jus (gf)

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

Middle Eastern roasted cauliflower, macadamia, pomegranate and mint salsa (df/gf/ve/v)



SIDES

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

DESSERTS

Served alternate drop

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

Lemon meringue tart, raspberry compote, roasted macadamia (v)

Vanilla bean panna cotta, blackberries, toasted coconut, sorghum (gf/v)

Section 28 Monte Rosso washed rind, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

(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 100 guests

Cheese and charcuterie

\$25 per person

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

Cheese and chocolate cart

\$26 per person

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

Dumplings

\$21 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

\$21 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

Maximum 100 guests

\$26 per person

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

Boards

\$150 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 \$38 per person
3 Hours \$45 per person
4 Hours \$51 per person
5 Hours \$57 per person
6 Hours \$63 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 & Cider

Valley Hops Diehards Dummy Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith’s Apple Cider

Bottled Beer

Boag’s Premium Light

Other

Soft Drinks & Juices

Add

Alcoholic ginger beer and premium first pour spirits, \$10 per person, per hour

RUBY SELECTION

2 Hours \$47 per person
3 Hours \$55 per person
4 Hours \$62 per person
5 Hours \$68 per person
6 Hours \$74 per person

Please select two white and two red wines

Sparkling

Mumm Marlborough Brut Prestige (Marlborough, NZ)

White Wine

Babich Black Label 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 & Cider

Valley Hops Diehards Dummy Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith’s Apple Cider

Bottled Beer

Boag’s Premium Light

Other

Soft Drinks & Juices

Add

Alcoholic ginger beer and premium first pour spirits \$10 per person, per hour

DIAMOND SELECTION

2 Hours \$80 per person
3 Hours \$105 per person
4 Hours \$125 per person
5 Hours \$145 per person
6 Hours \$165 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 Skeleton Key Shiraz (McLaren Vale , SA)

Turkey Flat Grenache (Barossa, SA)

Premium First Pour Spirits

Select Cocktails

Tap Beer & Cider

Valley Hops Diehards Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Monteith’s Apple Cider

Bottled Beer

James Boag’s Premium Light

Other

Soft Drinks & Juices

Add

Alcoholic ginger beer \$5 per person, per hour

COCKTAIL ON ARRIVAL

\$15 per person

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

3128 Surfers Paradise Boulevard, Surfers Paradise, Queensland, 4217, Australia
theislandgoldcoast.com.au (07) 5538 8000

