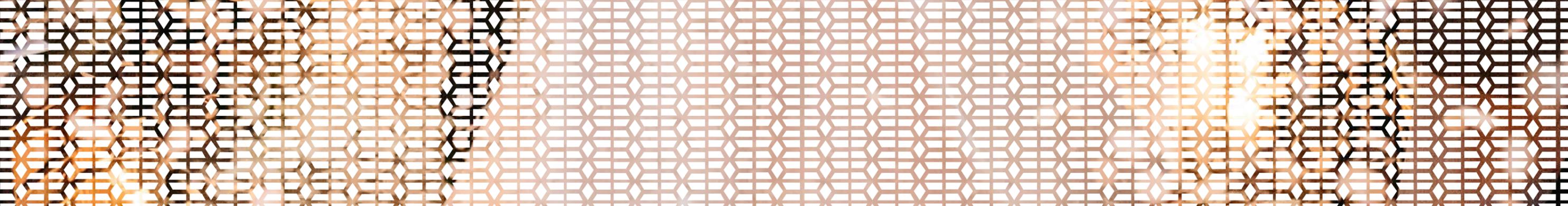




SAY I DO



NATURALLY BEAUTIFUL WEDDINGS

Whether you envision a small and intimate wedding or a spectacular gala event, The Island offers an experience you and your guests will treasure forever.



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
weddings@theislandgoldcoast.com.au

CONTENTS



EXCLUSIVE LOCATIONS

The Glasshouse	4
The Penthouse	6
Duke's Parlour	9

EXPERIENCES

Your Island Wedding	11
The Island Experience	12
The Cocktail Experience	13
Family Style Dining	14
The Long Lunch Experience	16

FOOD & BEVERAGE

Live Feasting Stations and Carts	17
Cocktail	18
Family Style	20
Plated Dining	21
Customise	22

THE TRIMS

The Island Gold Coast Hotel	23
Ceremonies	24
Styling	25
Entertainment & Audio Visual	26
Partners	27



Exclusive locations

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

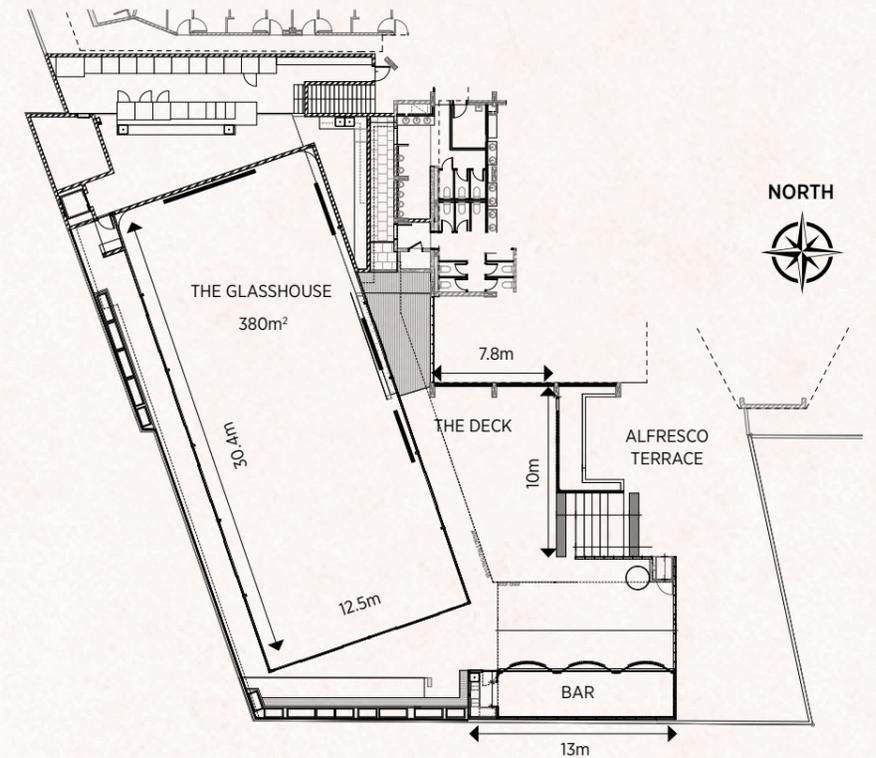
Features, capacity and floor plan

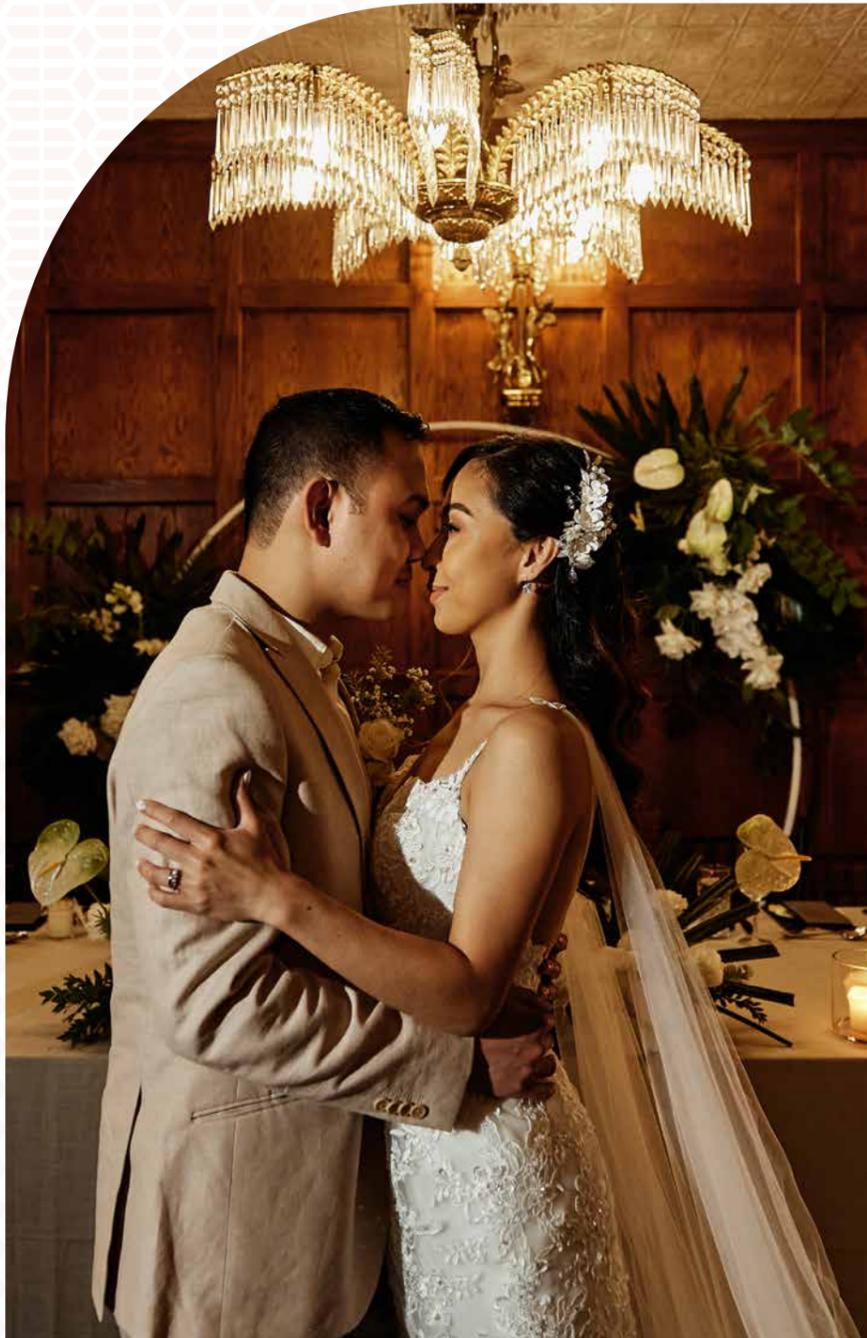
Features

- 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





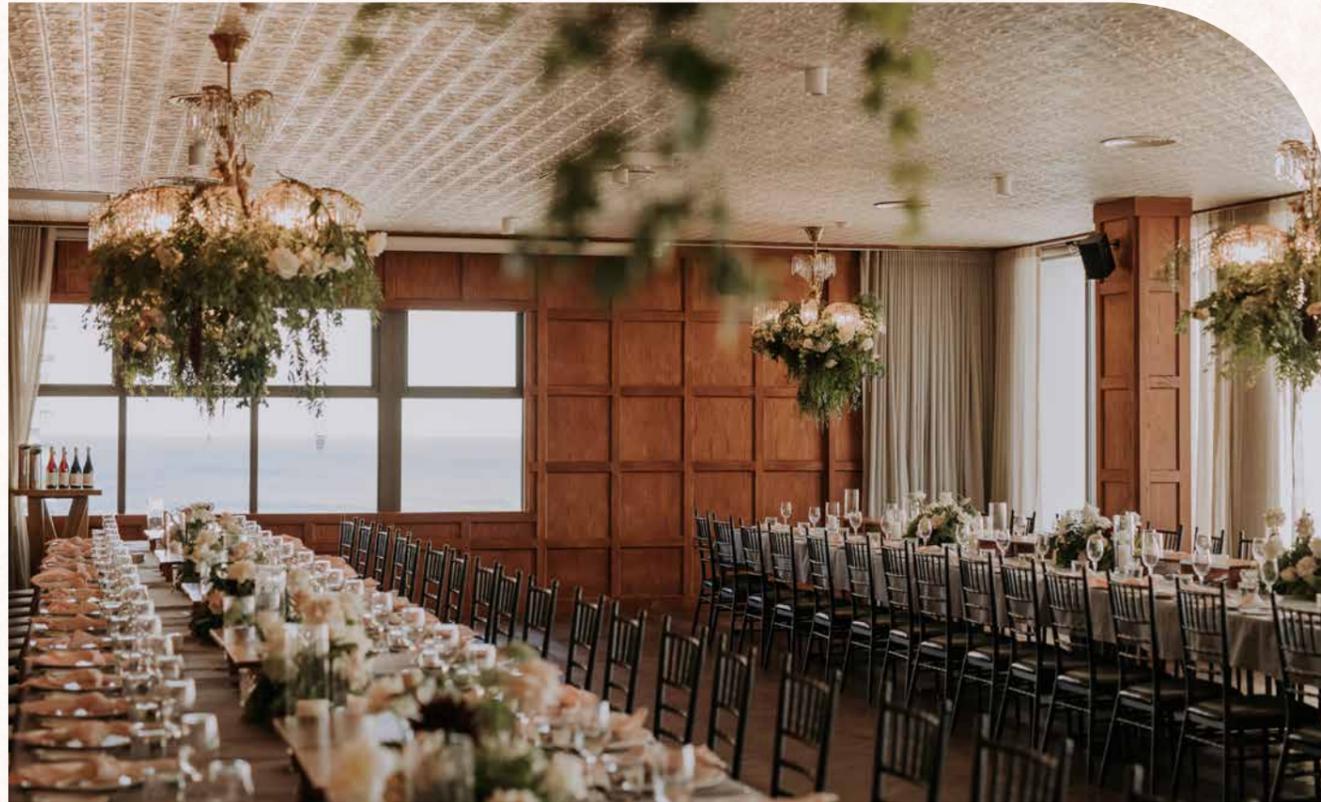
Exclusive locations

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

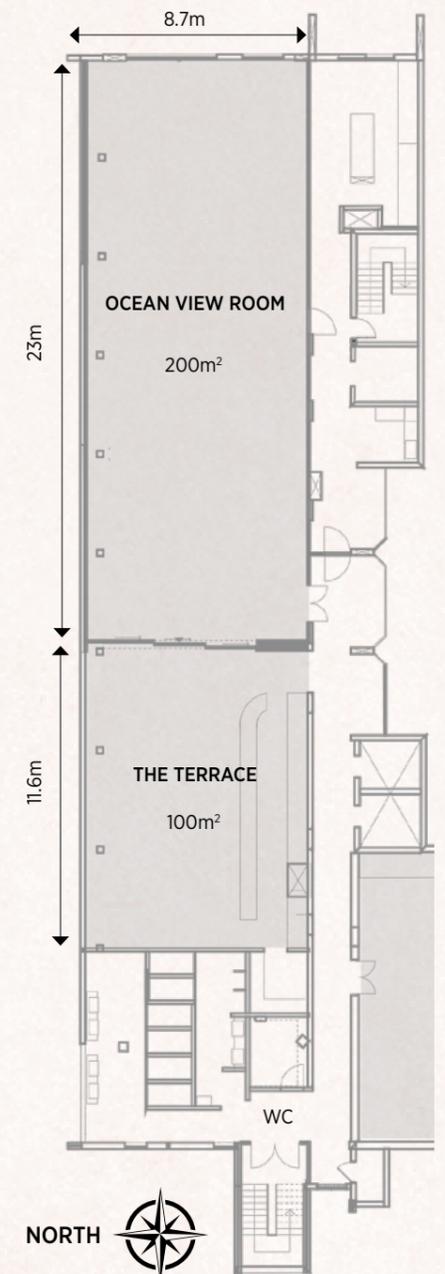
Complimentary smartphone connectivity, lectern and microphone

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

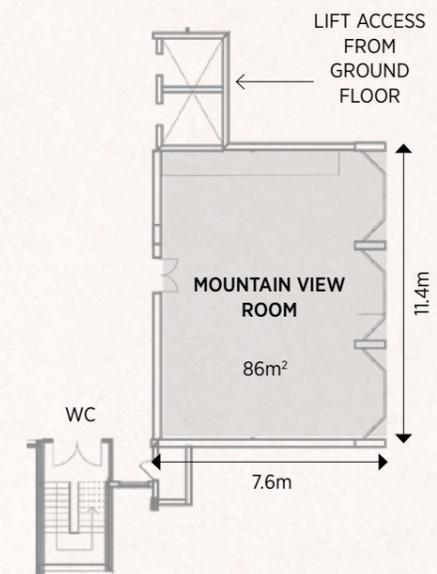
Varied cocktail furniture to suit stand-up occasions with feasting stations, grazing tables and lounging furniture to suit

Complimentary smartphone connectivity, lectern and microphone

Capacity

Up to 40 seated

Up to 60 cocktail style



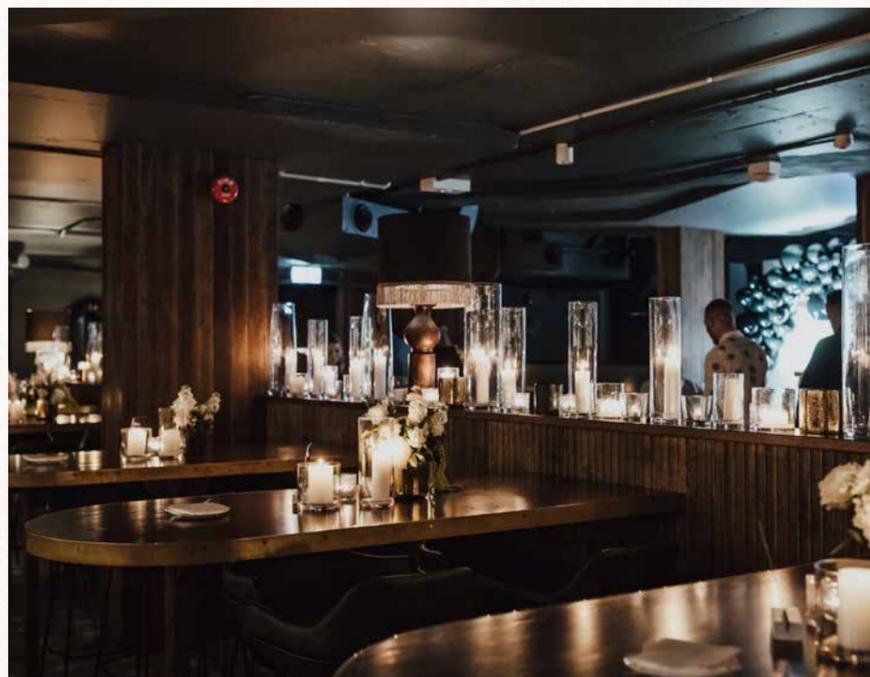


Exclusive locations

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 and capacity

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

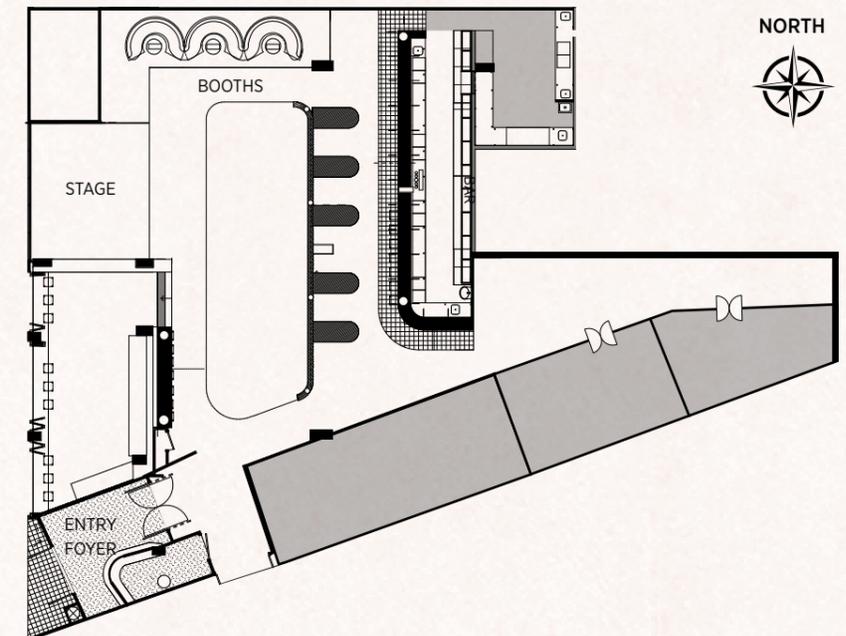
Main entry from Beach Road

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

All 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

Only the best will do for the bridal party – 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 in-house dance floor
POA

**Optional all inclusive floral
and styling services**

POA

**Excluding The Long Lunch Experience, which is a specially curated package. See page 16 for details.*

**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 \$429 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.



Additional package variations available – refer to page 21 for details. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.

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

6 Hour Deluxe beverage package

Sparkling Wine

Mumm Marlborough Brut Prestige (Marlborough, NZ)

Please select 2 White and 2 Red Wines

Babich Black Sauvignon Blanc (Marlborough, NZ)

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

Bullant Chardonnay (Langhorne Creek, SA)

Turkey Flat Rosé (Barossa Valley, SA)

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)

Penley Estate Argus Argus Shiraz Cabernet Merlot (Coonawarra, SA)

Valley Hops Diehards Dummy Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Apple Cider

Beer Boag's Premium Light

Soft Drinks & Juices

Photography package

10 hour all inclusive photography package, including a second shoot for 3 hours via Todd Hunter McGaw

Wedding cake

your 2 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

THE COCKTAIL EXPERIENCE

From \$169 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 5 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]

5 Hour Premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards
Dummy Half Lager

Valley Hops Exhibitionist
Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Apple Cider

Beer Boag's Premium Light

Soft Drinks & Juices



Additional package variations available – refer to page 21 for details. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.

FAMILY STYLE DINING

From \$142 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.



Additional package variations available – refer to page 21 for details. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.

The details

In addition to your Island wedding inclusions on page 11.

Shared style feasting mains

choice of 2 proteins and 3 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)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)

Valley Hops Diehards Dummy Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

Byron Bay Lager

XXXX Gold

Apple Cider

Beer Boag's Premium Light

Soft Drinks & Juices

PLATED DINING EXPERIENCE

From \$132 per guest. Minimum 80 guests or POA.

Choose 2 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 2 meals from our seasonal menu

5 Hour Premium beverage package

- Prince de Richemont Blanc de Blanc Brut (France)
- Pasqua Pinot Grigio (Veneto, Italy)
- First Creek Harvest Cabernet Sauvignon (Hunter Valley, NSW)
- Valley Hops Diehards Dummy Half Lager
- Valley Hops Exhibitionist Tropical Ale
- Valley Hops 21 Pubs Pale Ale
- Byron Bay Lager
- XXXX Gold
- Apple Cider
- Beer Boag's Premium Light
- Soft Drinks & Juices

Wedding cake
served on platters down the centre of each table



Additional package variations available – refer to page 21 for details. Speak to your Wedding Planner to discuss your vision.

*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.

THE LONG LUNCH EXPERIENCE

\$150 per guest. Minimum 80 guests.

It's the day you've been dreaming of — so why rush? Relax and savour more of everything with a specially curated Long Lunch. Designed with inclusivity in mind, this experience makes the most of your special day, with more time for your nearest and dearest.



The details

11am - 3pm, 7 days a week

4 hours exclusive use of your chosen space

4 hours Premium Pearl beverage package

Pre-planning and on-the-day coordination

Choose one of the following:

2 course shared dining experience

inclusive of shared starters and mains with your choice of 2 proteins and 3 side dishes, served family style down the centre of each table

2 course alternate drop

with your choice of 2 entrées and 2 mains, served as an alternate drop

Followed by your wedding cake served on share boards down the centre of each table.

CUSTOMISE

Ceremony Package

\$750 inclusive of:

1 hour exclusive use — 10-11am in your private room of choice for your ceremony proceedings, 1 hour immediately prior to reception.

Chairs

32 chairs for guest seating in 4 rows of 4

Signing table

Signing table with 2 chairs

In-house tech

includes on-site technician for the duration of your ceremony to manage all AV, PA, sound and lighting requirements for a smooth and seamless ceremony.

Floral Arbour

\$850 inclusive of:

Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Sit-down Reception Styling

\$30 per person inclusive of:

Your preferred colour scheme

Floral arrangement per table

French linen napkins

Votives and tealights scattered down centre of table to complete floral styling

Table runners to complete each table

Set-up and pack-down \$360

Delivery and collection \$330

Host an after party

POA

There's plenty of time left to play after sunset — we know the perfect place to host a rooftop party, and we can take care of everything for you.

LIVE FEASTING STATIONS & CARTS

From \$25 per guest. Food Stations and Carts 60 guests and over.

Add one of our mouth-watering feasting stations or carts to your chosen food and beverage package to create an interactive experience for your guests. Selected stations come with a Chef to host, prepare and serve for the duration.



Please note: Chef present for interactive cooking stations only.

**Interactive cooking station with Executive Chef to prepare, cook and serve for the duration*

STATIONS & CARTS

Cheese and Charcuterie Grazing Station

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

Cheese and Chocolate Cart

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!

Dumplings

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

Oyster Bar

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

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)

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

BOARDS

Cheese \$150

Accommodates 10-15 guests

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

Charcuterie \$150

Accommodates 10-15 guests

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

CLASSIC COCKTAIL CANAPÉS MENU

Classic cold canapés

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

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)

Mini Meals

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)

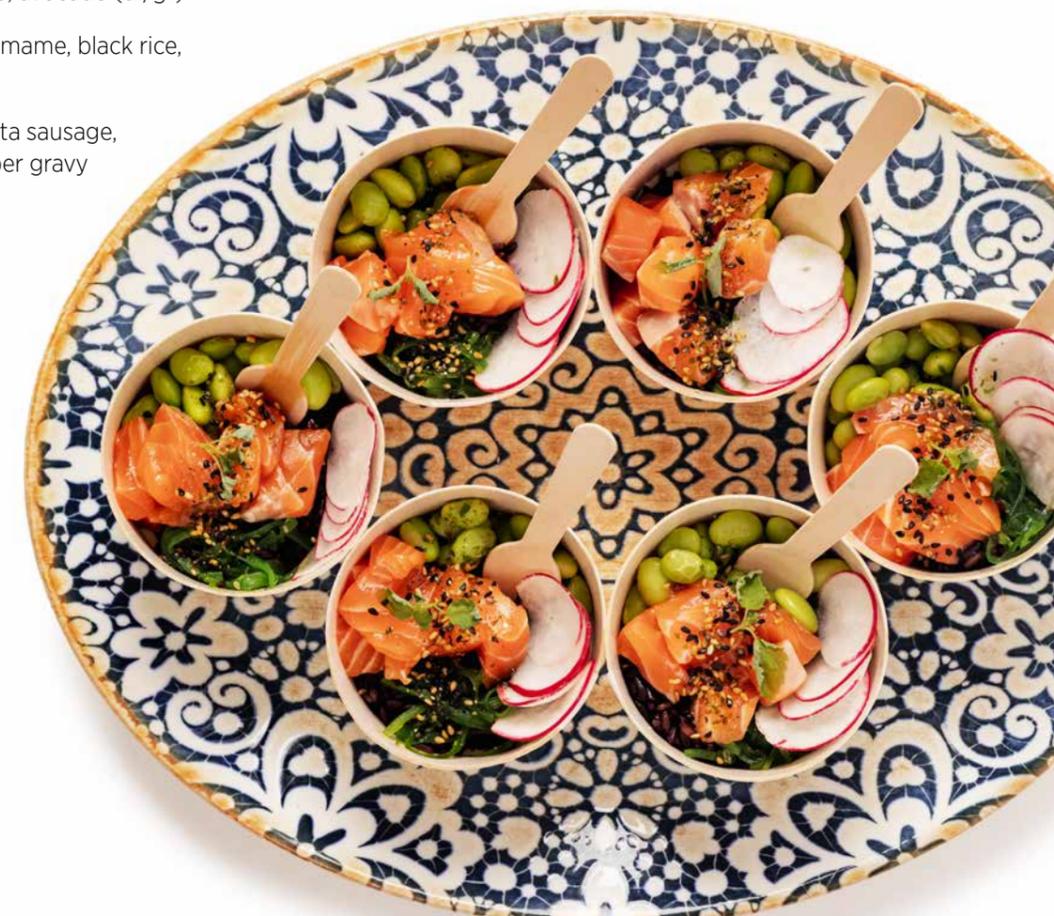
Dessert canapés

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)

Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.





DELUXE COCKTAIL CANAPÉS MENU

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

Deluxe cold canapés

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)

Deluxe hot canapés

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)

Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.

FAMILY STYLE DINING MENU

Select two mains and three sides. Entree's come at an additional cost.



Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.

Cheese and Charcuterie \$15 per person*

Entrées \$25 per person*

Select two from the following:

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)

*In addition to your Family Style Dining Package listed on page 14.

Mains

Select two from the following:

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

Select three from the following:

Additional sides \$5 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)

PLATED DINING MENU

Select two mains. Entree's, dessert and sides come at an additional cost.

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

Entrées — cold plated \$35 per person*

Select two from the following:

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 rilette, salmon pearls, bronze fennel, pomme gaufrettes (gf)

Lamb loin, goats curd, chickpea, zucchini flower, pomegranate and mint salsa, lemon oil (gf)

Entrées — warm plated \$35 per person*

Select two from the following:

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

Select two from the following:

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)

Dessert \$15 per person*

Select two from the following:

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 \$5 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)

**In addition to your Plated Dining Package listed on page 15.*

Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.



CUSTOMISE

All prices are per person

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



FOOD

Cocktail hour

Charcuterie grazing station and two roving canapés + \$35pp

Canapés + \$5pp per canapé

Entrée - standing or seated

Mini meals + \$12pp

Alternate drop entrée + \$35pp

Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables + \$15pp

Dessert

Shared dessert + \$15pp

Alt drop dessert + \$15pp or \$10pp if in conjunction with 2 course entrée and main

Cheese and Chocolate Cart + \$25pp

Stations are \$25pp based upon min 60 guests

BEVERAGE

Add a Champagne tower

+ \$550 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

+ \$15pp. Choose 2 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 + \$10pp

Deluxe Wines

Upgrade to a premium inclusion of French Sparkling and your choice of 2 deluxe red and 2 white wines + \$12pp

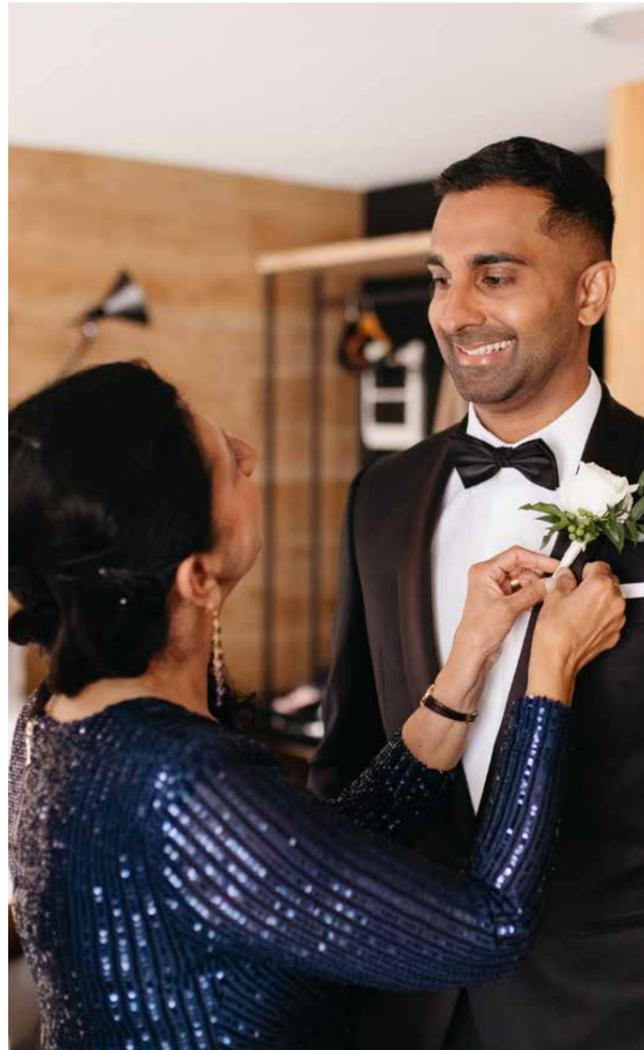
STYLING PACKAGES

Customised cocktail reception floral, signage and styling at \$35pp for a cocktail wedding or + \$40pp for seated reception via our in-house styling and design team.

Ceremony packages available at \$1,500.

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 — all rooms include breakfast at Goldie's

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.

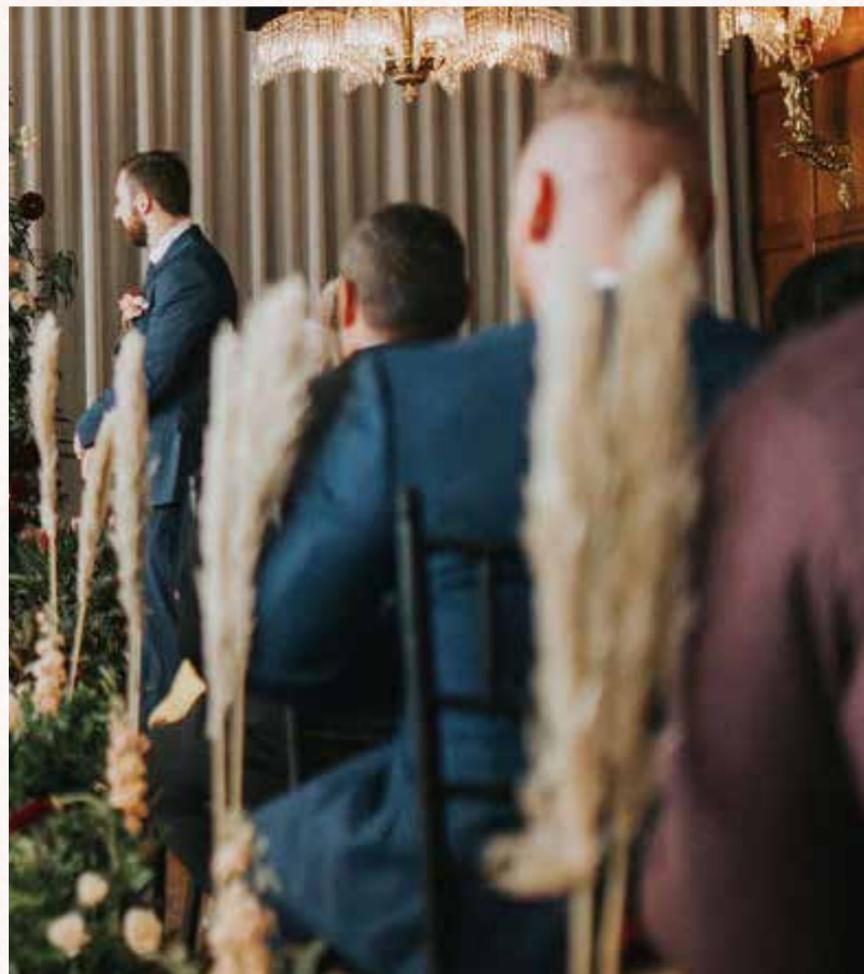
Please contact Reception on 07 5538 8000 to make your booking.

Accommodation rates are valid from 1st July 2023 — 30th June 2024 and are subject to availability. Please note to receive this discount all bookings are to be made at least 48hrs prior to function date.

CEREMONIES

\$1,500

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.



*Subject to availability.

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 chairs for guest seating in 4 rows of 8. Additional chairs \$5 each

Signing table with 2 chairs

In-house PA, microphone and iPad connectivity included

Customise

Tailor your ceremony to suit:

Custom and bespoke ceremony styling and floral package \$1,500. Please refer to Styling on page 24 for details.

1 Additional hour*

following ceremony for congratulatory drinks and photo moment + \$20pp. Includes Champagne toast (beer and wine also available) and 2 roving canapés.

STYLING

Our in-house styling team offer bespoke or custom floral and styling services to complete the vision for your special day.



The details

Minimum 80 guests or POA

All packages include:

Styling consultation 6 months prior to wedding. A creative meeting to discuss your ideas, creating a unique and bespoke look for you. Bring along your inspiration and allow 1 - 1.5 hours.

Visual mood board, design brief and itemised quote to compliment vision
2 revisions to tailor look to suit style and budget

Delivery, collection, set-up and dismantle of package inclusions

Ceremony Package \$1,500*

Inclusive of:

Choice of arbour or feature installation
Fresh flowers and styling to complete choice of arbour

Floral or candle décor for ceremony chairs within aisle

Welcome signage and stand

Aisle runner

Cocktail Reception Styling \$35 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

Wishing Well

Stationery for beverages, menus, cards and gifts — complete with frames

Fresh flowers for welcome sign

Sit-down Reception Styling \$40 per person*

Inclusive of:

Custom 100% French linen napkins in choice of colours
Custom linen table runners 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, table numbers, beverage signage, cards and gifts
signage printed on custom stock

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

*Set up and pack down is an additional \$360. Delivery and collection \$360.

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.

CUSTOMISE

Reception Package Upgrade \$500

Add 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.

The specialist will also manage and co-ordinate outsourced entertainment providers, in addition to managing all sound, lighting and audio visual requirements for the duration of your reception.

DJ & Lighting Package \$1,100. Duration — 6 hours

A dedicated in-house DJ complete with full set-up — in-house technician, audio visual and lighting to manage and co-ordinate all VIP songs, requests and music for the duration of your reception.

Fireworks Upgrade \$1,000

Make your wedding ultra special with a fireworks package! Complete with 4x3m sparks to be scheduled for your first dance, bridal party entrance, cake cutting, or preferred moment.

Dance Floor \$650

Dance on a Cloud \$500

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

BUNDLE AND SAVE

Package Bundle \$2,900

6 Hour DJ Package

Lighting Package

Fireworks

Dancing on a Cloud

Dance Floor

Technician for duration of Reception

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

Todd and Alyda McGaw
0402 440 176
toddhuntermcgaw.com.au

Pellizari Photography & Film

Melissa Gibson
0400 221 199
melissa@pellizari.com.au
pellizari.com.au

Videography

Forever Features Film

Tyronne
0410 184 303
07 5042 8704
foreverfeatures.com.au

Your Wedding Story

Michaela Ryan
0423 378 250
michaela@yourweddingstory.com.au
yourweddingstory.com.au

In-house Styling & Floral

Main Event Weddings

Cassie Visser & Mariah Pires
0400 948 340
0423 475 845
planner@maineventweddings.com.au
maineventweddings.com.au

Rigging, Hire, Lighting

AVIdeas

Nathan Geeves
07 3275 2444
info@avideas.com.au
avideas.com.au

Out Of The Dark Lighting

Sarah Thorley
0404 516 113

Event Letters

Kaitlyn Clark
0430 369 367
bookings@eventletters.com.au
eventletters.com.au

Staging & Dance Floors

Staging Creations

Dale Cartwright
0400 198 367
sales@stagingcreations.com.au
stagingcreations.com.au

Celebrants

James McLauchlan

0418 763 117
james_civilcelebrant@outlook.com
jmcelebrant.com.au

Jac Moore

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

Brisbane City Celebrants

Cara and Jamie Hodge
0433 774 789
marryme@brisbanecitycelebrants.com.au
brisbanecitycelebrants.com.au

Cakes

Vanilla Pod

Carla Burns
07 3268 7285
carla@vanillapod.com.au
vanillapod.com.au

Bands & Roving Entertainment

Hamilton Band

Lai Utovou
0150 428 704
enquiries@hamiltonband.com.au
hamiltonband.com.au

Rush Group

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

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
weddings@theislandgoldcoast.com.au **theisland**goldcoast.com.au (07) 5538 8000

**THE
ISLAND**

