



Function Info Pack



Thank you for considering Glass Dining & Lounge Bar for your upcoming event

Treat your guests at a location that showcases iconic views of Gold Coast Marina and the broadwater. Glass Dining & Lounge Bar not only provides you with the perfect backdrop but incorporates award winning dining and impeccable service to make sure your event is truly special!

With an iconic Gold Coast waterfront setting and outstanding modern Australian menu designed by Executive Chef Ben Armstrong, a professional, experienced wait staff & the range of different spaces Glass Dining & Lounge Bar makes an ideal venue for events of any nature – big or small – from private intimate parties, wedding or birthday celebrations to large corporate dinners for up to 220 guests.

The fully stocked cocktail bar, extensive wine list & stunning sunset views are the ideal complement for dining either inside the restaurant or alfresco on the deck overlooking the Marina – By day or by night,

Glass Dining & Lounge Bar offers friendly, professional and impeccable service from planning to final delivery.

If you have further questions after reading this or are enquiring about a personal tailored package please contact our Event & Marketing Coordinator Maria: maria@glassrestaurant.com.au

2. For all large group booking enquiries please fill out the attached Enquiry Form (or find it online) and provide as much information as possible.
3. Our team will then check availability and get back to you as soon as possible to confirm details and lock the booking in.
4. Your selected date will be held tentatively for seven days. To secure this date we require a deposit of \$1000. This can be done by a Credit Card Authorization or Bank Transfer.





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1. Spaces & Capacity

Our unique restaurant incorporates one private dining room, a cosy lounge area, two balconies, an outdoor terrace with casual hightop tables as well as the main indoor and outdoor dining area.

Each of the spaces can be booked for larger groups or can be hired exclusively. A minimum spend applies for exclusive use requirements and depends on date, time and style of the function.

It's always nice to spice the traditional sit down dinner up & start with some pre-drinks in the lounge or the outdoor terrace to give your guests the opportunity to sozialisise, enjoy the view and get into the mood before moving to the tables for dinner.

Private Dining Room

Capacity: 12 guests



* Minimum Spend of \$1000 applies on Friday + Saturday Night

Main Dining Area

Capacity: 100 guests



Outdoor Deck / Waterfront Dining

Capacity 60 guests



Lounge / Balcony / Deck Terrace

Capacity: 50 guests



2. Menus

Our menus are current but subject to change depending on the availability of seasonal produce. Our chefs prepare dishes with only the best ingredients available and are more than happy to cater for special dietary requirements

Executive Chef Ben Armstrong leads a professional and creative team of chefs in our fast paced open kitchen and delivers a menu inspired by a range of rich cultures and culinary experiences.

Our dedicated functions team are more than accommodating when it comes to tailoring individual packages.



- ▶ **Two Courses - \$65 p/p**
Choice of Entree + Main OR Main + Dessert
Not available Fri + Sat night
- ▶ **Three Courses - \$85 p/p**
Choice of Entree + Main + Dessert
- ▶ **Triple Alternate Drop - \$85 p/p**
Required by all groups over 50 guests
- ▶ **Eight Course Degustation - \$120 p/p**
with matching wines - \$190 p/p
- ▶ **Chef's Seafood Degustation - \$160 p/p**
- ▶ **Tapas Platter - \$100 p/platter**
suited for Cocktail Style Parties
best shared between 5-6 guests



Set Menu – Two Courses

Your choice of Entree + Main or Main + Dessert

Bread

WARM CIABATTA WITH ASSIETTE OF OLIVE OIL, CONFIT
GARLIC, GOATS CURD AND BALSAMIC

Entrees

TEMPURA ZUCCHINI FLOWERS, STUFFED W WITCHES CHASE FRESH GOATS
CURD & RICOTTA, ORANGE CARAMEL (V)

OR

THAI STYLE CRISPY PRESSED PORK, STICKY PALM SUGAR, CHILLI & GINGER
CARAMEL W KAFFIR LIME LEAF & CORIANDER (GF)

OR

SALT & PEPPER SQUID, CHILI LIME NAM JIM (GF)

Main

SOUS VIDE CHAR GRILLED BABY CHICKEN, SCORCHED TOMATOES, SNOW PEA RUNNERS,
CREMOLATA, HAZELNUT DUKKAH (GF)

OR

CRISPY SKIN SALMON, GREEN PEA & BABY SPINACH PUREE, SAUTEED LYONNAISE POTATOS,
SHIMEJI MUSHROOMS, PORCINI EMULSION, MICRO HERBS (GF)

OR

RIGATONI W SEASONAL GRILLED VEGETABLES, MARINATED FETA,
FRESH TOMATOES SUGO & HERBS (V)

OR

GRASS FED SIRLOIN STEAK COOKED MEDIUM SERVED WITH TRUFFLE
MASH AND PROSCIUTTO WRAPPED BEANS, RED WINE JUS

Dessert

ITALIAN VANILLA BEAN RICE PUDDING, TOASTED SHAVED ALMONDS, TOFFEE

OR

VANILLA MARINATED SOUS VIDE PINEAPPLE, COCONUT CHEESE CAKE CREAM,
ALMOND & BLACK SESAME CRUMB, PINA COLADA SORBET

OR

DARK CHOCOLATE & ESPRESSO MOUSSE, MERINGUE ROCKS WITH FREEZE DRIED RASPBERRIES



Set Menu – Three Courses

Bread

WARM CIABATTA WITH ASSIETTE OF OLIVE OIL, CONFIT
GARLIC, GOATS CURD AND BALSAMIC

Entrees

TEMPURA ZUCCHINI FLOWERS, STUFFED W WITCHES CHASE FRESH GOATS
CURD & RICOTTA, ORANGE CARAMEL (V)

OR

THAI STYLE CRISPY PRESSED PORK, STICKY PALM SUGAR, CHILLI & GINGER
CARAMEL W KAFFIR LIME LEAF & CORIANDER (GF)

OR

SALT & PEPPER SQUID, CHILI LIME NAM JIM (GF)

Main

SOUS VIDE CHAR GRILLED BABY CHICKEN, SCORCHED TOMATOES, SNOW PEA RUNNERS,
CREMOLATA, HAZELNUT DUKKAH (GF)

OR

CRISPY SKIN SALMON, GREEN PEA & BABY SPINACH PUREE, SAUTEED LYONNAISE POTATOS,
SHIMEJI MUSHROOMS, PORCINI EMULSION, MICRO HERBS (GF)

OR

RIGATONI W SEASONAL GRILLED VEGETABLES, MARINATED FETA,
FRESH TOMATOES SUGO & HERBS (V)

OR

GRASS FED SIRLOIN STEAK COOKED MEDIUM SERVED WITH TRUFFLE
MASH & PROSCIUTTO WRAPPED BEANS, RED WINE JUS

Dessert

ITALIAN VANILLA BEAN RICE PUDDING, TOASTED SHAVED ALMONDS, TOFFEE

OR

VANILLA MARINATED SOUS VIDE PINEAPPLE, COCONUT CHEESE CAKE CREAM,
ALMOND & BLACK SESAME CRUMB, PINA COLADA SORBET

OR

DARK CHOCOLATE & ESPRESSO MOUSSE, MERINGUE ROCKS WITH FREEZE DRIED RASPBERRIES



Tapas Platter / \$100 - Chef's Selection of 6 Tapas

- **WILD MUSHROOM & TRUFFLE CROQUETTES, AIOLI**
 - **RAGOUT OF BEEF ARANCINI, TRUFFLE AIOLI**
- **SALT & PEPPER BYRON BAY JERSEY COW HALOUMI, GARLIC, CHILI SWEET SOY, CRISPY SHALLOTS**
- **TEMPURA ZUCCHINI FLOWERS, STUFFED W WITCHES CHASE FRESH GOATS CURD & RICOTTA, ORANGE CARAMEL**
 - **GARLIC PRAWNS, DAD'S WAY, CRUSTY BREAD**
 - **SALT & PEPPER SQUID, CHILI LIME NAM JIM**
- **PAN SEARED SCALLOPS, CAULIFLOWER PURÉE, SLOW COOKED LEEK, DANCING BONITO, WHITE SOY, OLIVE OIL**
- **LAMB SHORT RIBS W HOISIN GLAZE & SCALLIONS**
- **SLOW COOKED, CHAR-GRILLED OCTOPUS, TOASTED HAZELNUT & BASIL PESTO, OLIVES, TOMATOES, LEMON**
- **THAI STYLE CRISPY PRESSED PORK, STICKY PALM SUGAR, CHILI & GINGER CARAMEL, KAFFIR LIME LEAF & CORIANDER**

3. Beverage Options

Due to Responsible Service of Alcohol we do not offer any Drink Packages. You have the option of

Bar Tab

This allows you to set a limit to what is spent on drinks during the function. Glass staff communicates with you during the evening when your tab limit is nearly reached.

If you would like to restrict the drinks included on the bar tab, these need to be selected in advance by the organiser.

Pay As You Order

Guests pay for their own drinks at the bar.

4. Terms & Conditions

DEPOSIT

The venue can be held for 7 days. A deposit of \$1000 is required to confirm your booking. If verbal communication is not recieved within this time, management reserve the right to cancel the booking and allocate the venue to another client.

PAYMENT

Full payment is to be settled seven days before the date of the event. Failure to settle the account in advance will result in the function being cancelled.

MINIMUM SPEND

The agreed minimum spend is applicable, if this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card.

CANCELLATIONS

Glass Restaurant must be notified of all cancellations in writing. If the cancellation is less than two months prior to the date of the function, the deposit is non-refundable. If less than one month prior to the date of the function 25% of the minimum spend applies.

FINAL DETAILS

Final numbers, menus and room set ups must be confirmed in writing seven days prior to the event. Confirmation of numbers is required three days prior to your event. After this time, no downward adjustment in the total catering cost is possible.

CHANGES TO MENU CHOICES

Menu choices are to be confirmed four weeks prior to the event. Any changes thereafter to the agreed menu and beverage choices must be made through management. For any additional guests over the number confirmed, the quoted and agreed price per person will apply providing that Glass can accomodate the extra numbers.

LIVE ENTERTAINMENT

If you choose to book live music from an outside supplier they must provide their own speakers & equipment.

Tailored Packages

Glass Dining understands that the needs of each event differ and we are more than happy to help when it comes to tailoring individual packages.

Our front of house and chefs team are flexible, allowing us to meet specific and personalised requests as well as special dietary requirements.

Glass Dining and Lounge Bar
Marina Mirage Waterfront
74 Seaworld Drive
4217 Main Beach

Open 7 days from 12pm till late
Phone 07 5527 1009
Fax 07 5527 0017
Email info@glassrestaurant.com.au
Web www.glassrestaurant.com.au

Visit Us

We would love to meet with you & show you our venue. Site visits are available by appointment.

These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.



Glass
DINING & LOUNGE BAR