

Glass

DINING & LOUNGE BAR
MARINA MIRAGE + MAIN BEACH




Wedding Package





With spectacular romantic views over Gold Coast's broad water, Glass Dining & Lounge Bar is situated in the heart of the the Marina Mirage, offering a stylish and sophisticated setting for your nuptials.






Whether it be a three course seated meal, a relaxed cocktail style party or our roving degustation style menu, Glass offers outstanding cuisine, atmosphere & service .

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 while our knowledgeable and attentive staff will ensure you enjoy personal service.

Our menu is adapted with each change of season and presents an inspiring range of fresh seasonal produce, finest meats and fresh local seafood.

Accessible by car, boat or even helicopter, Glass can be as relaxed or as formal as you wish to suit every need & budget.



The perfect backdrop for your special day !



Banquet



Cocktail Style

Main Dining Room

Exclusive Use

Lounge Area + Balcony Included

Stage for Live Entertainment

Minimum Spend applies

60-90pax

150pax

Main Dining Room

Smaller Event

Non Exclusive Use

15-50pax

80pax

Outdoor Deck

30-50pax

70pax








Good To Know ...

- Lunch Weddings must vacate the room by 4pm unless otherwise organised
- Minimum Spend applies for exclusive use functions & weekend bookings and depends on date, time & season
- All Canapes are served in individual portions per guest
- Banquet Set Menus are served alternately for groups over 30
- Option of Beverage Packages or Drinks on Consumption
- Vegetarian options and dietary requirements catered for on request
- Kids (3-12 yo) receive a two course kids menu + Softdrink for \$30 p/p
- Our dedicated functions team are more than accommodating when it comes to tailoring individual packages that suit any needs & taste
- A deposit of \$1000 is required to hold and secure your booking
- Full payment is to be settled seven days before the date of the event



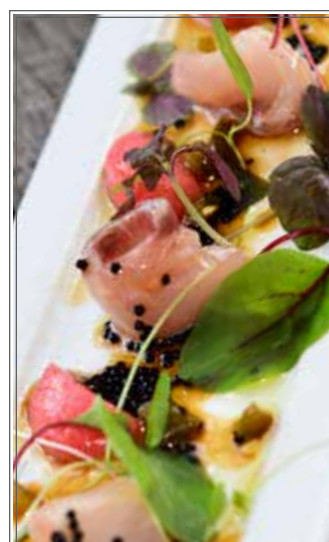


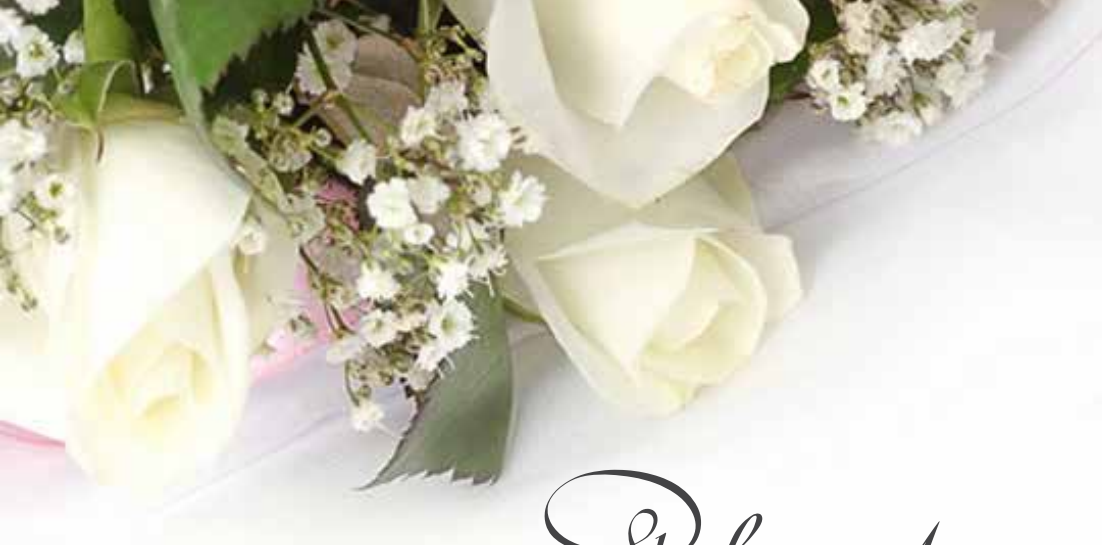
Good to Know

- \$100 Gift Voucher for Bride & Groom for 1st Anniversary
 - Complimentary Banquet Set Menu & Wine Tasting for 2
 - Create and name a cocktail to suite you and your occasion with our Gold Beverage Package
 - Connect your iPod with our in-house music system to play your favourite songs
 - Glass offers fantastic photo opportunities for your wedding day with sparkling broad water views & luxury yachts in the background
 - Our Lounge can be used for your guests to meet and mingle prior to the wedding couple's arrival
 - Live entertainment can be organized for exclusive use events
Stage & dancing area available.
 - We supply white table linen, napkins & candles
 - Weddding cake, flowers & balloons must be delivered on the day of the event
 - All decorative items for your event can be delivered the day prior
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Food Packages





Package 1

Cocktail Style Canapes

\$65 p/p

- Select 4x Hot or Cold Canapes
- Select 3x Substantial Canapes
- Select 3x Dessert Canapes



Package 2

Cocktail Style Canapes

\$85 p/p

- Select 3x Cold Canapes
- Select 3x Hot Canapes
- Select 2x Substantial Canapes
- Select 1x Premium Canapes
- Select 3x Dessert Canapes



Wedding Menu Selection

Cocktail Style Canapes

Cold Canapes

- Caprese salad
- San danielle prosciutto & shaved melon
- Croustade of smoked salmon, horseradish cream
- Gaspaccio of tomato, fresh fruits & vegetables
- Tiger prawn cocktail, marie rose sauce
- Crisp bread of duck liver pate & chili jam

Premium Canapes

- Half Morn bay bug w garlic butter
- Tuna tataki, wakame salad, dashi, soba noodles
- Pan seared scallops, cauliflower purée, slow cooked leek, dancing bonito
- Carpaccio of hiramasa kingfish, pickled radish, yuzu soy, jalapeno, flying fishroe
- Individual oyster: shallot chardonnay vinegar, salmon roe
- Chargrilled white jumbo prawn, gremolata

Substantial Canapes

- Cougonette of beer battered snapper, tartare sauce
- Risotto of porcini, asparagus, black truffles
- Brochette of grass fed beef, grilled swiss brown mushrooms
- Chicken karaage, dashi mayo
- Lamb short ribs, hoisin glaze

Hot Canapes

- Ragout of beef arancini, truffle aioli
- Tempura of king prawn, ponzu sauce
- Braised beef cheek, sweet potato mousseline, horseradish cream
- Prosciutto & rocket pizzetta
- Garlic butter grilled prawns, basil, tomato
- Salt & Pepper halloumi, sweet soy, crispy shallots
- Salt & Pepper squid, nahm jim sauce
- Slow cooked, chargrilled octopus, hazelnut pesto
- Wild mushroom & truffle croquettes, aioli

Dessert Canapes

- Baby lemon merangue tarte
- Dark chocolate mousse, freeze dried raspberries, orange candy
- Italian rice pudding w toffee
- Strawberries coated in chocolate, mint
- Mini pannacotta, manfo passion jelly
- Passionfruit mousse, crispy dark chocolate pearls



Package 3

Banquet Set Menu
\$65 p/p

- Breads for the tables
- Select 2x Hot Entrees
- Select 2x Basic Mains

Package 5

Banquet Set Menu
\$95 p/p

- Breads for the tables
- Select 2x Hot or Cold Entrees
- Select 2x Premium Mains
- Select 2x Desserts

Package 4

Banquet Set Menu
\$85 p/p

- Breads for the tables
- Select 2x Hot Entrees
- Select 2x Basic Mains
- Select 2x Desserts

Package 6

Banquet Set Menu
\$115 p/p

- Breads for the tables
- Select 2x Cold Entrees
- Select 2x Hot Entrees
- Select 2x Premium Mains
- Select 2x Desserts



Wedding Menu Selection

Banquet Set Menu

Cold Entree

- carpaccio of hiramasa kingfish, pickled radish, yuzu soy, jalapeno, flying fishroe
- jersey cow Byron Bay Burrata, scorched truss tomatoes, rocket, shaved parmesan, truffle vinaigrette, warm flatbread
- Andalusian tomato Gazpacho with cold tiger prawn tails & flatbread
- japanese style tuna tartare, roasted wakame, pickled ginger, white anchovies, furikake, shaved bonito flakes, sushi rice
- sliced 24 months san danielle prosciutto, shaved rockmelon

Hot Entree

- tempura zucchini flowers, stuffed w witches chase fresh goats curd & ricotta, orange caramel
- salt & pepper Byron Bay jersey cow haloumi, garlic, chilli sweet soy, crispy shallots
- mediterranean style grilled squid, marinated in garlic, parsley & chili, lemon
- thai style crispy pressed pork, sticky palm sugar, chili & ginger caramel, kaffir lime leaf, coriander
- slow cooked, char-grilled octopus, toasted hazelnut & basil pesto, olives, tomatoes, lemon
- ragout of beef arancini, truffle aioli

Basic Mains

- sous vide char grilled baby chicken, scorched tomatoes, snow pea runners, gremolata, hazelnut dukkah
- grass fed sirloin steak cooked medium served with truffle mash & prosciutto wrapped beans, red wine jus
- sticky braised beef cheeks, carrot & cumin puree, crispy potato nest, horseradish cream, baby leaves
- crispy skin salmon, green pea & baby spinach puree, sauteed lyonnaise potatoes, shimeji mushrooms, porcini emulsion, micro herbs
- pan-roasted barramundi, wrapped in salted grape vine leaves, salad of shaved fennel & preserved lemon, fish fumé veloute, purple potato chips
- rigatoni w seasonal grilled vegetables, marinated feta, fresh tomatoes sugo & herbs (v)

Premium Mains

- angus eye fillet cooked medium served with truffle mash & prosciutto wrapped beans, red wine jus
- whole NZ sole w vongole, parsley, fried capers, lemon butter sauce
- victorian sovereign lamb cutlets served with chimichurri & garlic tzatziki served with truffle mash
- 4 halves of char grilled moreton bay bugs w garlic butter served on truffle mash & snow pea runners
- hand made potato gnocchi, confit tomato, fresh almonds, raw zucchini, ricotta, basil

Desserts

- vanilla bean & bacardi panna cotta w mango passion gel & mint granita
- italian vanilla bean rice pudding, toasted shaved almonds, toffee
- vanilla marinated sous vide pineapple, coconut cheese cake cream, almond & black sesame crumb, pina colada sorbet
- deconstructed lemon lime & meringue tarte with citrus balm leaf
- dark chocolate & espresso mousse, meringue rocks with freeze dried raspberries



Wedding Menu Selection

Optional Extras

To Start & Share

- Oyster Platter \$40 / doz
- Tapas Platter \$100 / 30 pcs
- Antipasto Platter \$10 p/p
- Flatbreads & Dips \$8 p/p

Sides to complement Main Course

All \$9

- Shoestring fries, aioli
- Mixed leaf salad
- Sweet potato fries, confit garlic aioli
- Blanched mixed greens, evoo, preserved lemon
- Baby cos heart, cucumber, radish, salad cream
- Roasted swiss brown mushrooms, confit garlic, fresh herbs
- Broccoli, avocado, feta, quinoa, sesame, pumkin seeds

To Finish off

- Macaroons \$4 each
- Petit Fours \$4 each
- Chocolates \$4 each
- Ice Cream / Sorbet \$4 / scoop
- Fruit Platters \$9 p/p
- Cheese Platter \$10 p/p





Drink Packages



Basic Package

\$45 p/p 2h

- 1x House Sparkling
- 1x House White
- 1x House Red
- 2x Tap Beer
- Softdrinks
- 2 Glases of Moet
for Bride & Groom

**Free Wine Tasting for 2*

**Make your preferred selection
from our beverage menu below*

**Add an extra hour for \$10 p/p*

**Create and name your own cocktail*

Gold Package

\$65 p/p 2h

- 1x House Sparkling
- 2x Premium White
- 2x Premium Red
- 2x Tap Beer
- 2x Bottled Beer
- All Basic Spirits
- Personalized Cocktail
- Softdrinks
- 1 Bottle of Moet for Bride & Groom

Premium Package

\$55 p/p 2h

- 1x House Sparkling
- 1x Premium White
- 1x Premium Red
- 2x Tap Beer
- 1x Bottled Beer
- Softdrinks
- 2 Glases of Moet for Bride & Groom

Beverage Menu Selection

Sparkling

- CHANDON BRUT NV
Yarra Valley, Vic
- CHANDON ROSE NV
Yarra Valley, Vic

Basic Reds

- CHAFFEY BROTHERS / Tempranillo
BAROSSA VALLEY, SA
- LANGMEIL 'LONG MILE' / Shiraz
BAROSSA, SA
- Peppertree / Merlot
HUNTER VALLEY, NSW
- TORRES 'DE CASTA' / Rose
PENEDEZ, SPAIN

Bottled Beers

- Corona
- James Boags
- VB
- XXXX Gold
- Peroni Leggera

Basic Whites

- CROWDED HOUSE / Sauv Blanc
MARLBOROUGH, NZ
- HILL SMITH ESTATE / Chardonnay
EDEN VALLEY, SA
- VASSE FELIX / Semillon Sauv
MARGARET RIVER, WA
- LA MASCHERA / Vermentino
BAROSSA, SA
- WITCHES FALLS / Verdehlo
GRANITE BELT, QLD

Premium Reds

- VASSE FELIX / CabSav Merlot
MARGARET RIVER, WA
- ROCKBARE / Shiraz
MCLAREN VALE, SA
- JIM BARRY / CabSav
CLARE VALLEY, SA
- PALLISER ESTATE / Pinot Noir
MARTINBOROUGH, NZ

Premium Whites

- SAINT CLAIR / Sauv Blanc
MARLBOROUGH, NZ
- CAPE MENTELLE / Semillon Sauv
MARGARET RIVER, WA
- KUMEU RIVER / Pinot Gris
MARLBOROUGH, NZ
- LEEUWIN ESTATE / Riesling
MARGARET RIVER, WA
- PETALUMA / Chardonnay
ADELAIDE HILLS, SA

Tap Beers

- STONE & WOOD PACIFIC ALE
- ASAHI
- PERONI
- CROWN LAGER
- PURE BLONDE
- CASCADE LIGHT

* Any other wines, spirits or cocktails from our extensive drinks list, that are not included in the package can be purchased on consumption on the day!

Need anything else?



- Wireless Microphone	\$90
- Table Skirting	\$40
- White Chair Covers	\$5 per chair
- Colored Chair Sashes	\$1.5 per chair
- Lectern w PA System	\$110
- Wishing Well	\$35
- Wedding Room Divider	\$220

Preferred Suppliers

- Flowers

mainbeachflorist.com



Term & 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 received 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 accommodate the extra numbers.

WEDDING TASTINGS

Complimentary Wedding Tastings are available for the Bride & Groom. Tastings must be pre-arranged with an Event Coordinator and are not available on Friday and Saturday Nights or Sunday Lunches. Additional guests are costed as per function menu. Canapes are not available at tastings.

LIVE ENTERTAINMENT

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

