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# FUNCTIONS & EVENTS SUMMER/WINTER 2019

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# YOUR EVENT YOUR DAY YOUR WAY

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LET YOUR IMAGINATION TAKE YOU ON AN ENCHANTED JOURNEY. THE ISLAND BRINGS MORE TO THE TABLE. WITH FOUR MAGNIFICENT, DESIGNATED FUNCTION SPACES CATERING TO ALL KINDS OF FUNCTIONS, FROM CORPORATE BOARD MEETINGS AND CONFERENCES TO DECADENT GALAS AND LAUNCHES. THE ISLAND'S DEDICATED TEAM WORK TIRELESSLY TO CREATE UNIQUE AND LAVISH EVENTS AND WOULD LOVE TO MAKE YOUR NEXT EVENT SPECIAL.



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## THE ISLAND EXPERIENCE

As one of the newest boutique hotels on the Gold Coast, The Island is fast becoming a favourite of those who like to socialise with style. We also have an excellent reputation for hosting the most elegant functions and events – making us the place to be on the Gold Coast.

Whether you picture a lavish gathering on a grand scale or a more intimate party, The Island is the perfect choice for a luxurious celebration to remember.

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# A SPACE FOR EVERY OCCASION

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

Our experienced team of event managers, florists and acclaimed chefs will ensure your event is every bit as wonderful as you imagined it. We pride ourselves on being attentive yet unobtrusive, and delivering flawless service throughout your event.

From gourmet dining and entertainment, to photographers to capture your precious memories, we can assist with all aspects of your special event, leaving you free to relax and enjoy the occasion.





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## LEVEL 12 PENTHOUSE

Introducing the newest addition to the Island Boutique Hotel, the Penthouse.

Perched proudly atop of the Hotel, The Penthouse has captivating 360 degree views of the famous Surfers Paradise coastline, CBD and the hinterland.

Featuring two spacious rooms and an open-air terrace bar, The Penthouse suits a range of events from weddings, corporate meetings and conferences to decadent galas, launches and celebrations.



## THE POOL DECK

The Pool Deck at The Island is beautifully sun-basked space that overlooks the pool area on the ground level of the Hotel. With picturesque gardens, stylish furnishings and alfresco theme, the Pool Deck is the perfect place to experience what the Island has to offer.

The Pool Deck is an ideal space for more seated dining events from 10 to 80 guests, stand up cocktail events up to 120 guests as well as corporate presentations, seminars and social club dinners.



## THE ROOFTOP

The Island Rooftop is fast becoming the premiere bar on the Gold Coast. Located in the heart of Surfers Paradise with views overlooking the CBD and the famous Main Beach coastline, The Island Rooftop has unrivaled atmosphere, offering a truly unique Gold Coast experience.

The Island Rooftop is an ideal space for more intimate celebrations from 10 people, up to gala events, product launches and large private celebrations catering up to 500.



## GOLDIE'S

Sitting on the main ground level of The Island, the all new Goldie's is an incredibly sophisticated space that opens-out onto the energetic Surfers Paradise Boulevard. Featuring a fully stocked bar rich in quality wines, beers and cocktails, Goldie's is the perfect place to mingle with guests, savour the quality food and drinks that the Island has to offer, and watch the world go by. The retractable windows that span the length of the room brings the outside in and is centrally located to all other areas of the venue and access points.



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# DINE IN STYLE AT THE ISLAND

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OUR EXPERIENCED TEAM OF CHEFS WILL BE DELIGHTED TO OFFER YOU AND YOUR GUESTS A REAL FEAST FOR THE SENSES. FROM INTIMATE DINNERS AND DEGUSTATIONS TO LARGER COCKTAIL OR DINING EVENTS FOR BETWEEN 200 - 500 GUESTS, THEIR CULINARY CREATIONS ARE DESIGNED TO IMPRESS. OUR SKILLED BARTENDERS CAN PAIR YOUR MENU WITH A RANGE OF WINES, BEERS AND BOTH INNOVATIVE AND CLASSIC COCKTAILS.





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# STAY IN THE HEART OF SURFERS

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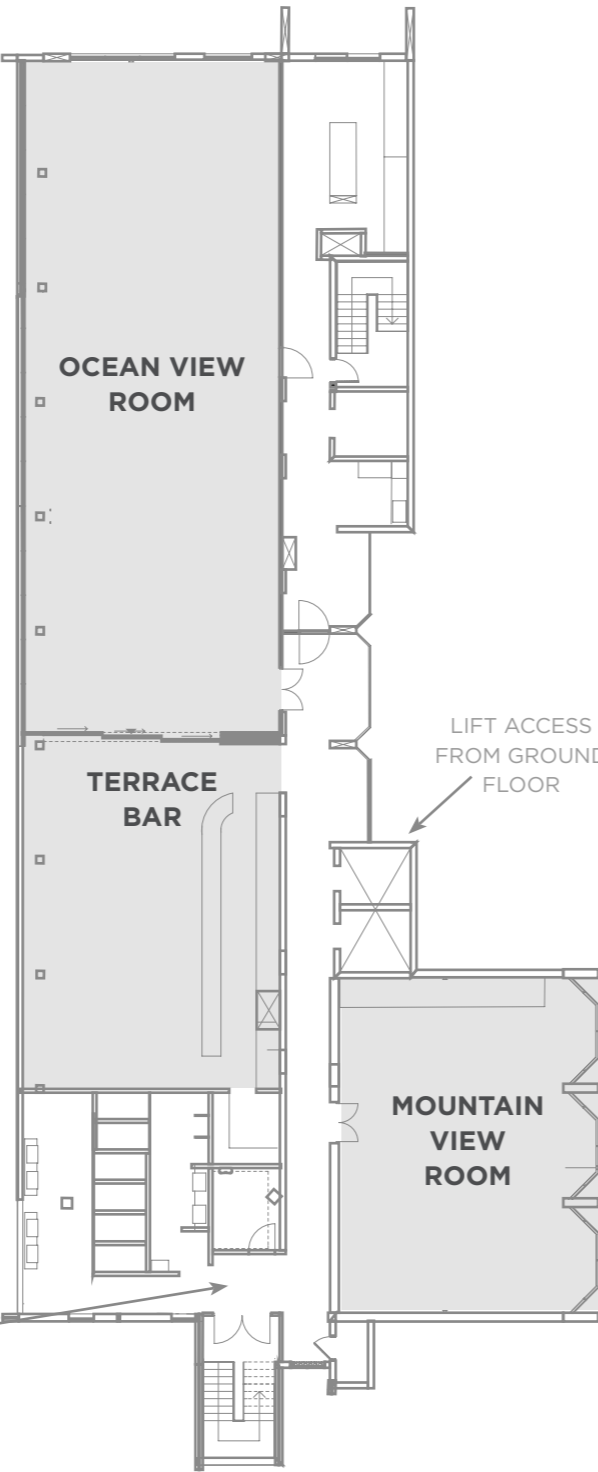
THE ISLAND GOLD COAST IS THE NEWEST AND MOST UNIQUE BOUTIQUE HOTEL DESTINATION ON THE STUNNING GOLD COAST. EACH OF OUR 98 ROOMS HAVE BEEN FRESHLY AND METICULOUSLY RENOVATED TO CREATE A STUNNING NEW HOTEL ACCOMMODATION EXPERIENCE FOR OUR GUESTS TO ENJOY, WHETHER IT BE A BRIEF OVERNIGHT SOJOURN OR AN EXTENDED, FUN-FILLED GOLD COAST STAY. COOL, MODERN, FUNCTIONAL, SPACIOUS AND IN THE HEART OF THE CITY - THE ISLAND GOLD COAST HAS EVERYTHING YOU NEED, AND MORE, TO ENJOY AN IDYLIC GETAWAY.

# LEVEL 12 FLOOR PLAN

Perched proudly atop of the Hotel, Level 12 has captivating 360 degree views of the famous Surfers Paradise coastline, CBD and the hinterland.

Level 12 Ocean View Room	Capacities
Banquet	200
Cocktail	350
Theatre	300

Level 12 Mountain View Room	Capacities
Banquet	60
Cocktail	100
Theatre	80

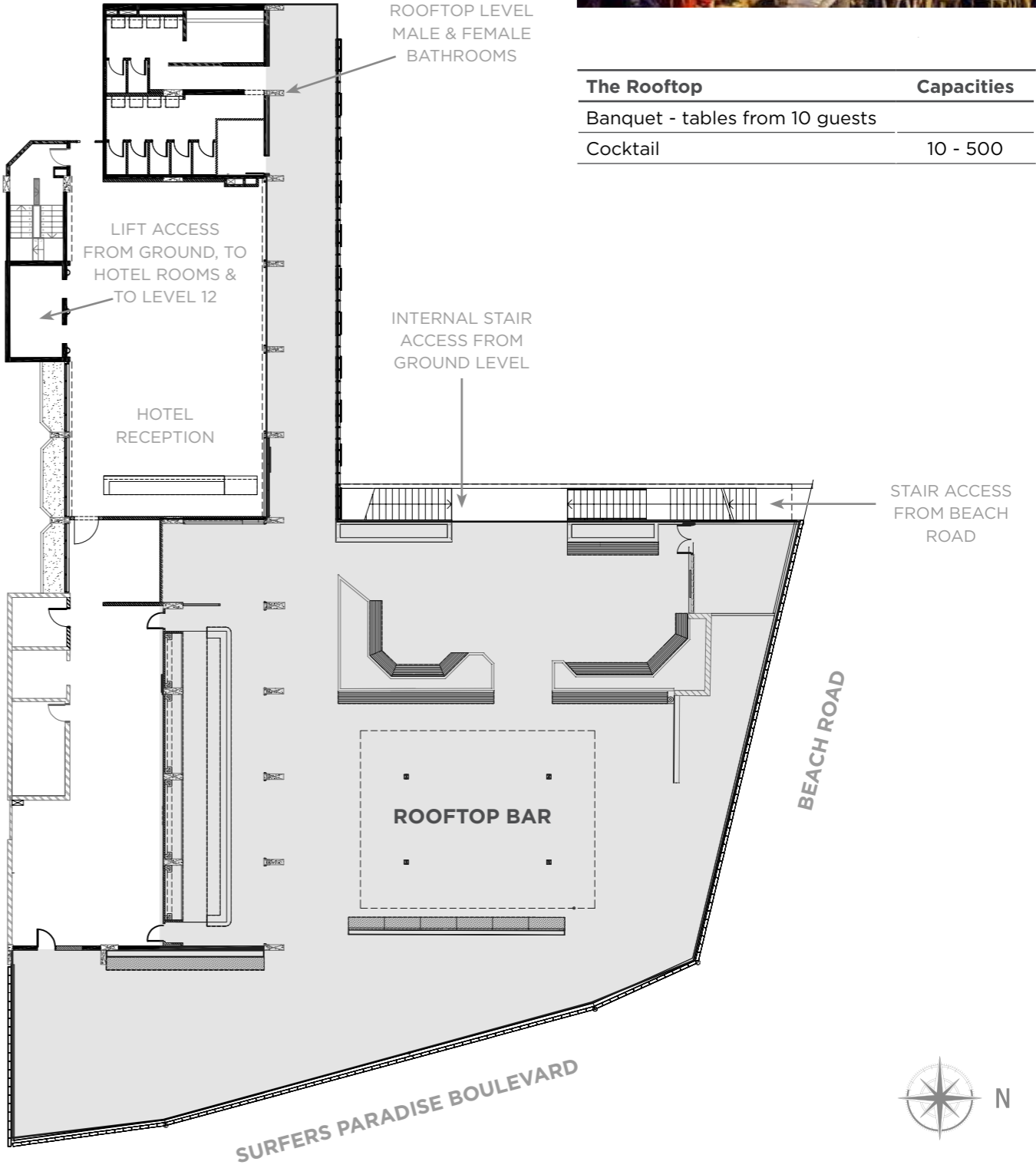


# THE ROOFTOP

The Island Rooftop is an expansive space with unrivaled atmosphere, offering a truly unique Gold Coast experience.

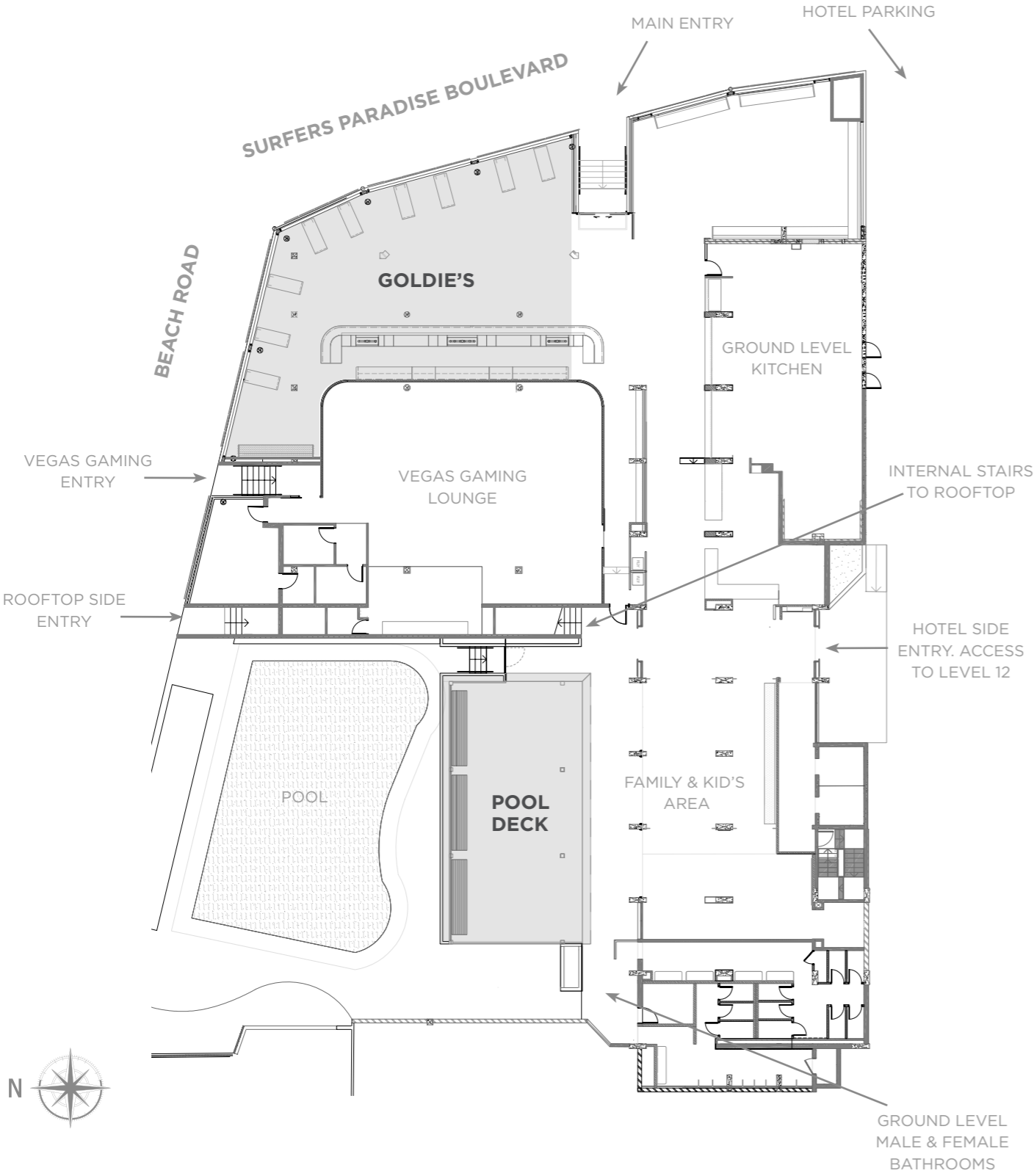


The Rooftop	Capacities
Banquet - tables from 10 guests	
Cocktail	10 - 500



# GROUND FLOOR PLAN

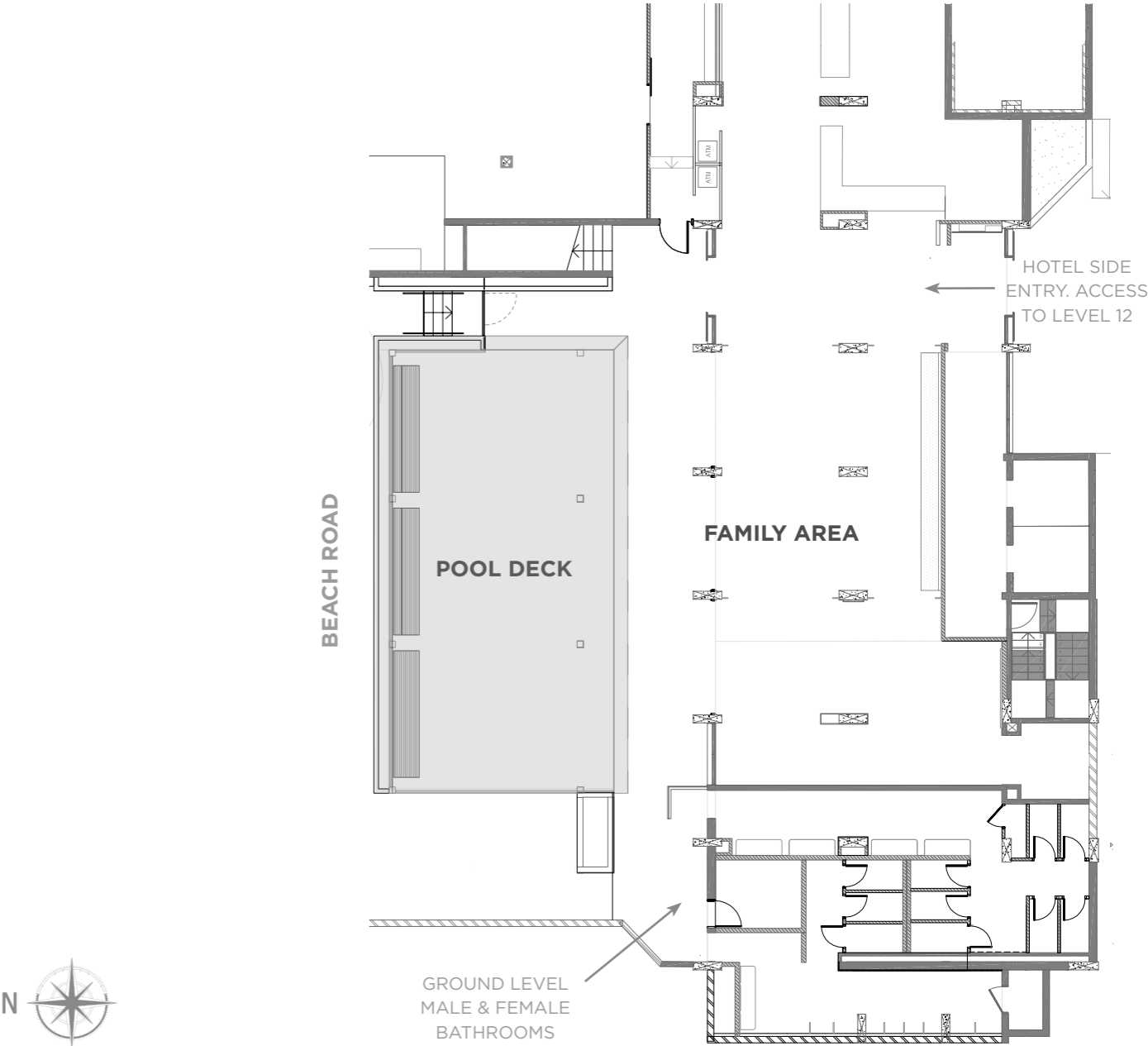
Some of our event spaces have adjoining rooms that can be used for larger events. Our event managers will be more than happy to advise you on the most suitable arrangements for your event.



# THE POOL DECK

With picturesque gardens, stylish furnishings and alfresco theme, the Pool Deck is the perfect place to experience what the Island has to offer.

The Pool Deck	Capacities
Banquet	80
Cocktail	120
Theatre	120

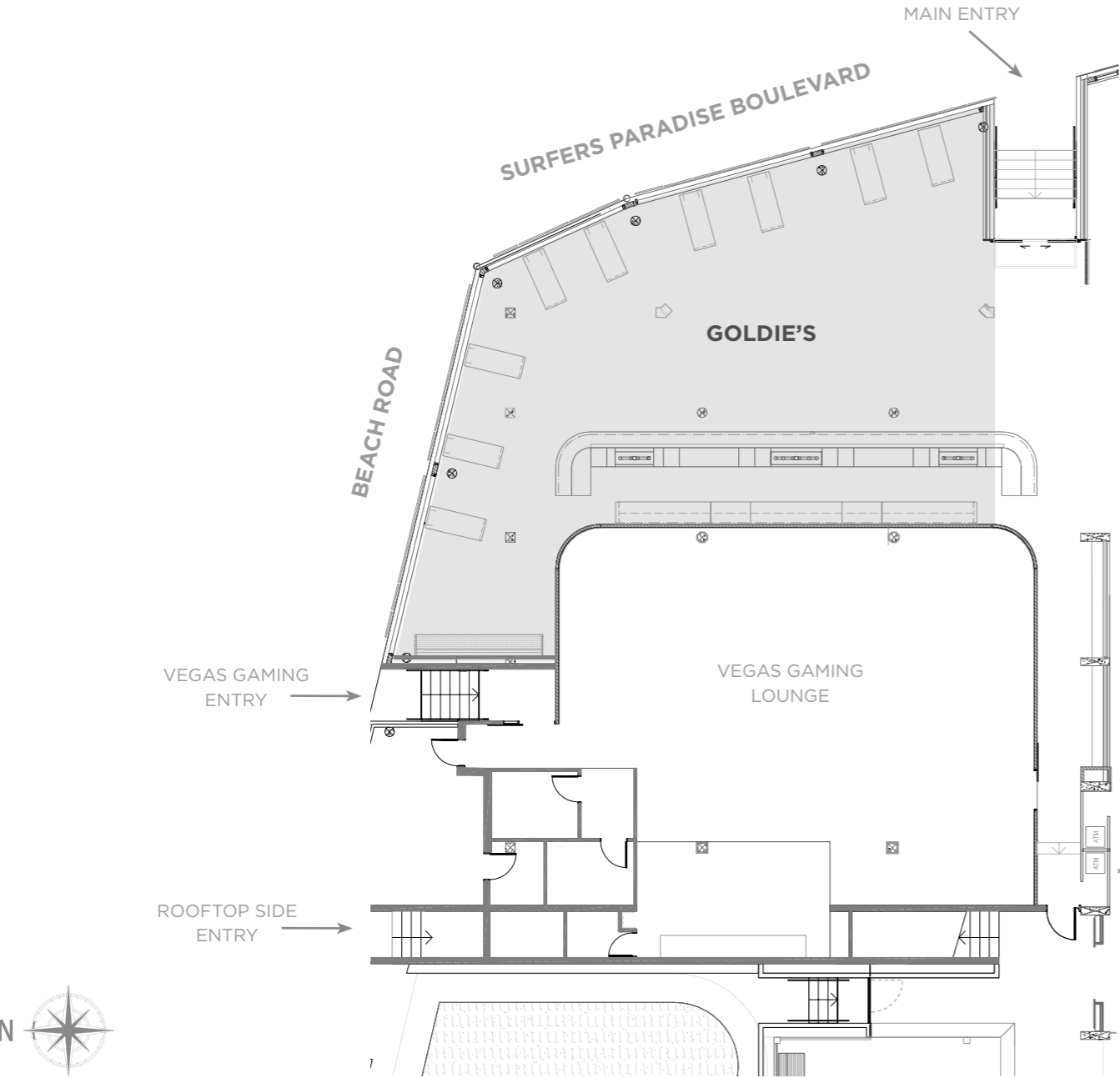


# GOLDIE'S

Bringing the outside in, with retractable windows that span the length of the room in a relaxed yet sophisticated setting.



The Bistro Bar	Capacities
Banquet	160
Cocktail	240





## BREAKFAST MENUS

### ON THE GO / \$21.00 PER PERSON

Chilled fruit juices  
Seasonal fruit platter  
Assorted danishes & muffins  
Baked omelette (bacon, egg, tomato, mushroom & chives) **(VO)**  
Tea & coffee station

### CONTINENTAL BREAKFAST / \$28.00 PER PERSON

Chilled fruit juices  
Seasonal fruit platter  
Toasted muesli & vanilla yoghurt  
Big breakfast wrap (bacon, egg, mushroom, tomato & cheese) **(VO)**  
Chorizo & spinach tart, or kale & haloumi tart  
Tea & coffee station

### BUSINESS BREAKFAST / \$35.00 PER PERSON

*Served on the table or as buffet*

Chilled fruit juices  
Toasted muesli & vanilla yoghurt  
Freshly baked muffins  
Tea & coffee station

### THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS;

Big Breakfast - bacon, sausage, mushroom, spinach, tomato, potato rosti, scrambled eggs & toast **(GFO)**

Eggs Benedict - double smoked ham, 2 poached eggs, hollandaise, English muffin  
Add salmon \$2pp

Smashed Avocado - feta, Spanish onion on lightly toasted Turkish bread  
Add poached egg \$2pp

*GF: Gluten Free, DF: Dairy Free, V: Vegetarian, GFO: Gluten Free on request, DFO: Dairy free on request VO: Vegetarian on request, VEO: Vegan on request*

*\*Gluten free on request bread & tart items incur a surcharge of \$1pp*

## THE ISLAND DAY DELEGATE PACKAGES

### THE ISLAND FULL DAY DELEGATE PACKAGE

#### \$74.00 PER PERSON (MINIMUM 20 DELEGATES)

Conference room hire - up to 8 hours  
Notepads & pens  
Mints & iced water  
Flip-chart or white board  
Data projector & screen  
Validated parking available  
Room signage

#### CATERING

Arrival tea & coffee station  
Morning Tea - choose one item from our Break Menu options  
Lunch - choose from our Chef's Table Selection lunch options  
Afternoon Tea - Home-style chocolate chip cookies

### THE ISLAND HALF DAY DELEGATE PACKAGE

#### \$44.00 PER PERSON (MINIMUM 20 DELEGATES)

Conference room hire - up to 5 hours  
Notepads & pens  
Mints & iced water  
Flip-chart or white board  
Data projector & screen  
Validated parking available  
Room signage

#### CATERING

Arrival tea & coffee station  
Morning or afternoon tea - choose one item from our Break Menu options



CONFERENCE CATERING

BREAK MENU OPTIONS

ONE SELECTION - \$10.00 PER PERSON  
TWO SELECTIONS - \$16.00 PER PERSON

- Individual toasted muesli & vanilla yoghurt
- Oven baked selection of danishes
- Selection of assorted muffins
- Freshly baked pork sausage rolls with spiced tomato relish
- Baked half English muffin (bacon, egg, tomato & cheese) (VO)
- House-baked chocolate chip cookies
- Fruit platters (GF/DF)
- Blueberry friands (GF)
- Banana bread

All menu items are served with tea & coffee station

CHEF’S TABLE LUNCH OPTIONS

\$25.00 PER PERSON

SANDWICH LUNCH

- A selection of mixed sandwiches & wraps
- Traditional caesar salad (egg, bacon, baby cos, croutons, caesar dressing, anchovies & parmesan cheese) - Add chicken \$2pp
- Freshly baked pork sausage rolls with spiced tomato relish
- Seasonal fruit platter

WORKERS LUNCH

- CHOOSE TWO
- Pumpkin, feta, olives, semi dried tomatoes & baby spinach (GF/V)
- Cous cous, orange, parsley, fresh tomato & rocket (V/VEGAN/DF)
- Blackened corn salsa, green beans, tomato & spinach (GF/DF/V/VEGAN)
- Greek salad, tomato, lettuce, cucumber, olive, Spanish onion & feta (GF/V)

CHOOSE TWO

- Traditional Italian beef or chicken lasagne
- Free range chicken from the rotisserie (GF/DF)
- Mediterranean vegetable lasagne with pesto (GF/V)
- Grilled fish (GF)
- Accompanied with rustic breads, oils, salts, dukkah spice & fresh fruit platter

HEALTH LUNCH

- Free range chicken from the rotisserie (GF/DF)
- Kale Salad - Spanish onion, baby carrots, Danish feta & smoked almonds (GF/V)
- Cous cous, orange, parsley, fresh tomato & rocket (V/VEGAN/DF)
- Pickled beetroot, goats cheese, spinach & caramelised hazel nuts (GF/V)
- Mediterranean vegetable moussaka with pesto (GF/V)
- Zucchini and quinoa slice (V)
- Watermelon fruit pizza (GF/V)
- Mini acai bowls (GF/DF/V/VEGAN)

ENGLISH PLOUGHMAN'S LUNCH

- Clothed cheddar
- Shaved honey baked ham & rare mustard roast beef (GF)
- Array of pickles & chutneys (GF/DF/V/VEGAN)
- Boiled eggs
- Greek Salad - tomato, lettuce, cucumber, olive, Spanish onion & feta (GF/V)
- Pumpkin Salad - feta, olives, semi-dried tomatoes & baby spinach (GF/V)
- Garden Salad - baby cos lettuce, cubed cheese, cherry tomatoes & croutons (V)
- Rustic breads, oils, salts & dukkah spice
- Seasonal fruit platters (GF/DF)

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COCKTAIL MENU

COLD CANAPÉS - \$4

- Sous vide duck breast, crispy wild rice finished with a hoisin glazed sauce (DF)
  - Rare mustard beef, horseradish cream, dried cherry tomato on fresh baguette
  - Smoked salmon on a cucumber disk finished with lemon crème fraîche (GF)
  - Shucked oysters, with fresh caviar (GF/DF)
  - Bruschetta, heirloom tomatoes & opal basil (V)
- HOT CANAPÉS - \$4
- Pumpkin & parmesan arancini with garlic aioli (GF/V)
  - Wild mushroom arancini with black garlic mayo (GF/V)
  - Japanese rice coated chicken skewers, pickled cucumber & wasabi mayonnaise (GF/DF)
  - Pork sausage rolls with tomato relish
  - Roast duck spring rolls with char siu sauce
  - Portuguese style tart with chorizo, spinach & mint garlic yoghurt (VO)
  - Salmon fish cakes with a citrus aioli (GF)
  - Red wine & mustard beef sausage roll
  - Prawn twisters

SUBSTANTIAL CANAPÉS - \$9

- Mini cheese burger - beef, cheese, pickle, tomato sauce on a brioche bun
  - Orecchiette garlic passata, crispy pancetta finished with Grana Padano (VO)
  - Tempura fish bites, fries & thousand island sauce
  - Texas pulled pork slider with red cheddar & banana ketchup
  - Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander (GF/DF/V/VEO)
  - Open grill focaccia, pineapple, chicken, avocado & swiss cheese
- DESSERT CANAPÉS - \$3.50
- Assorted petite fours
  - Pecan & bourbon tart (GFO)
  - Mini cheesecakes
  - Selection of macarons (GF)
  - Chocolate brownie (GFO)

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FUNCTION SIT DOWN MENUS

ENTRÉE & MAIN \$75 PER PERSON  
MAIN & DESSERT \$69 PER PERSON  
ENTRÉE, MAIN & DESSERT \$85 PER PERSON  
(ALL SELECTIONS ARE SERVED ALTERNATE DROP)

ENTRÉES - COLD SET

- Mesquite smoked lamb on Mediterranean vegetable & pearl cous cous stack with baba ganoush & minted labna
- Confit salmon, salmon crackling, yuzu, orange sauce on a fresh tomato, Spanish onion & blackened corn salsa (GF/DF)

ENTRÉES - WARM PLATED

- Chicken & spinach wild mushroom roulade, wrapped in pancetta, on a smoked bacon & chive potato cake, with broccolini, brie cheese & mushroom jus (GF)
- Eye fillet, soft white garlic polenta, prosciutto wrapped greens, horseradish snow finished with a red wine thyme jus (GF)
- Chinese master stock, slow braised pork cheek on herb sweet potato mash, seasonal greens with an intensely rich sauce from braise
- Lamb wellington, pom puree, buttered beans, & lentil jus (GFO)
- Duck breast, spring onion mash, creamed Tuscan cabbage & dark plum jus (GF)

MAINS - HOT PLATED

- Chicken duo - chicken breast & pancetta wrapped roulade with wild mushroom risotto, buttered greens finished with chicken jus (GF)
- Roast chicken breast, wrapped in pancetta, with a bacon & onion, and potato confit & chicken jus (GF)
- Sous vide lamb loin, pressed lamb shoulder with white polenta, buttered greens, blistered cherry tomatoes & sticky lamb jus (GF)
- Sous vide seared sirloin, pressed beef with creamy spring onion mash, pancetta wrapped beans finished with a onion jus (GF)

- Eye fillet, scorched broccolini, creamy pom puree, chilli jam, fried leek & red wine beef jus (GF)
  - Seafood odyssey - mixed seafood ravioli, creamy dill seafood chowder & squid ink crisp (GF)
  - Barramundi, spring onion & preserved lemon mash, broccolini, with buttered marmalade sauce (GF)
  - Confit duck maryland, yellow polenta cake, braised purple cabbage, roasted hazel nuts & chilli caramel sauce (GF)
- DESSERT - SERVED WITH TEA & COFFEE
- Sticky date pudding, apple syrup & vanilla ice cream
  - Chocolate brownie, chocolate sauce, vanilla bean ice cream & fresh raspberries
  - Pecan & bourbon tart, with anglaise & pecan crush (GFO)
  - Chocolate chip & cookie dough cheesecake, with chocolate & crush cookies
  - Rum & raisin panna cotta, with biscuit crumb & rum soaked fruits (GFO/DFO)
  - Selection of Australian cheeses, brandied fruit compote, quince paste, lavosh crackers
  - Dessert served with tea & coffee
- SIDES
- SERVES 4 \$12 PER ITEM
  - Creamy chive mash
  - Roast sweet potato & chive mash (GF)
  - Garlic buttered chat potatoes (GF)
  - Duck fat roast kipflers (GF)
  - Herb buttered beans (GF)
  - Garlic buttered broccolini (GF)
  - Blackened carrots with smoked almonds (GF)



BEVERAGE  
PACKAGES

PEARL SELECTION

2 HOURS - \$28.00 PP  
3 HOURS - \$36.00 PP  
4 HOURS - \$43.00 PP  
5 HOURS - \$49.00 PP  
6 HOURS - \$55.00 PP

SPARKLING

Charles Ranville Cresent de  
Bourgogne Brut [France]

WHITE WINE

Babich Classic Sauvignon Blanc  
[Marlborough, NZ]

RED WINE

Hartog's Cabernet Merlot  
[Margaret River, WA]

TAP BEER

Stella Artois  
Carlton Draught  
Great Northern Super Crisp (Mid)  
Stone and Wood Pacific Ale

BOTTLED BEER

Cascade Light

CIDER

Bonamy's Cider

OTHER

Soft drinks & juices

RUBY SELECTION

2 HOURS - \$36.00 PP  
3 HOURS - \$44.00 PP  
4 HOURS - \$51.00 PP  
5 HOURS - \$57.00 PP  
6 HOURS - \$62.00 PP

SPARKLING

Charles Ranville Cresent de  
Bourgogne Brut [France]

Villa Sandi Prosecco Brut Il Fresco  
[Italy]

WHITE WINE

Babich Classic Sauvignon Blanc  
[Marlborough, NZ]

Stoneleigh Chardonnay  
[Marlborough, NZ]

ROSÉ

Babich Classic Rosé  
[Marlborough, NZ]

RED WINE

Babich Classic Pinot Noir  
[Marlborough, NZ]

Maxwell Silver Hammer Shiraz  
[McLaren Vale, SA]

TAP BEER

Stella Artois  
Carlton Draught  
Great Northern Super Crisp (Mid)  
Stone and Wood Pacific Ale

BOTTLED BEER

Cascade Light  
Corona

CIDER

Bonamy's Cider

OTHER

Soft drinks & juices

DIAMOND SELECTION

2 HOURS - \$44.00 PP  
3 HOURS - \$52.00 PP  
4 HOURS - \$59.00 PP  
5 HOURS - \$65.00 PP  
6 HOURS - \$70.00 PP

SPARKLING

Villa Sandi Prosecco Brut Il Fresco  
[Italy]

Petit Cordon by Maison Mumm  
[Marlborough, NZ]

WHITE WINE

Earth's End Sauvignon Blanc  
[Marlborough, NZ]

Payten & Jones VV Series  
Chardonnay  
[Yarra Valley, VIC]

Little Angel Pinot Gris  
[Marlborough, NZ]

ROSÉ

AIX Rosé [France]

RED WINE

Save our Souls Pinot Noir  
[Mornington Peninsula, VIC]

Maxwell Silver Hammer Shiraz  
[McLaren Vale, SA]

Bay of Stones Merlot  
[Barossa Valley, SA]

TAP BEER

Stella Artois  
Carlton Draught

Great Northern Super  
Crisp (Mid)  
Stone and Wood Pacific  
Ale

BOTTLED BEER

Cascade Light  
Corona

CIDER

Bonamy's Cider

OTHER

Soft drinks & juices

ADDITIONS

**G.H. Mumm Grand  
Cordon Champagne**  
can be added to any  
of the above packages  
for an additional \$10  
per person per hour

**G.H. Mumm Grand  
Cordon Rosé** can be  
added to any of the  
above packages for an  
additional \$12.50 per  
person per hour

**Basic spirits** including  
ABSOLUT Vodka,  
Beefeater Gin, Jim  
Beam, Jack Daniels,  
Havana Club White  
Rum, Havana Club  
Dark Rum and  
Canadian Club can be  
added to any of the  
above packages for  
an additional \$10 per  
person per hour

“With exceptional  
food, a distinctive  
beverage menu and a  
philosophy of superior  
service, The Island  
offers a multitude  
of experiences to  
remember.”

# THE ISLAND

