



SKYPOINT

OBSERVATION DECK | GOLD COAST
AUSTRALIA



Take your event to new heights

SKYPOINT - WEDDING RECEPTION COCKTAIL MENU

Congratulations on your engagement!

Couples can experience the ultimate wedding celebration set high above the clouds in SkyPoint's private function room on level 78 of Q1. With its stunning transformation now complete, SkyPoint Observation Deck on level 77 and 78 of Q1 provides breathtaking 360 degree, unparalleled views of Gold Coast's beachside city. SkyPoint is the perfect venue to allow couples to celebrate their love by holding their wedding reception with stunning views and a sophisticated, elegant atmosphere. For a cocktail reception we can cater up to 180 guests.

Package Inclusions:

- Admission to SkyPoint for all guests
- Access to the bar on Level 77 for 2 hours prior to the reception whilst the bridal party is with the photographer
- Dance floor
- Cake table with cake knife
- Present table with wishing well
- 6 x dry bars with lycra covers
- Ottomans, low round tables
- Choice of small centrepieces
- Tray service of cocktail menu throughout the reception
- Three hour silver beverage package

*Room hire is in addition to the package, rates vary depending on your food and beverage spend. Room hire is from 6pm - 10pm.

Ceremonies

Ceremonies can be held in addition to a Reception for a fee of \$2,500. A two hour period is required between the ceremony and reception to reset the room.

Included in ceremony:

- Red carpet
- Up to 100 Chairs with chair covers & coloured sashes
- Clothed registry table with floral arrangement
- 2 x floral arrangements on pedestals

A minimum of 50 guests applies for cocktail menu.

All prices for services and food and beverage are inclusive of 10% Government Goods and Services Tax (GST). Should your requirements change we reserve the right to re-evaluate the prices. Menus subject to change and seasonal availability. Prices valid until 30th June 2012.



Wedding cocktail menu Package 1 - \$125 per person

Please choose 6 cold and 7 hot

COLD SELECTION

- Rare beef fillet nestled on a pumpkin risotto cake, onion jam, salsa Verde
- Sesame savoury cone filled with slivers of smoked salmon, dill cream
- Cherry tomatoes, basil, feta and olive skewers with pesto dressing
- Smoked salmon & petite salad served in a spoon with dill cream
- Smoked chicken, apple, walnut & celery spoon
- Assortment of sushi with dipping sauces
- Smoked salmon and mustard cream presented on a blinis
- Thai beef salad spoon dressed with ginger, coriander and lime
- Poached oyster platters with Wakami, gin and lime dressing and salmon caviar
- Smoked trout and chive crème fraiche tartlet
- Smoked chicken in curry mayonnaise with garam marsala spiced mango chutney

HOT SELECTION

- Baby tart case filled with caramelized onion & brie
- Crispy spring rolls and samosas served with a sweet chilli sauce & cucumber yoghurt dip
- Char grilled chicken satay sticks with coconut cream, coriander & peanut sauce
- Tempura king prawns with garlic mayonnaise
- Deep fried aranchi balls spiced with basil pesto & roasted pumpkin
- Cream of leek and potato soup shot infused with truffle oil
- Sesame and Japanese crumbed prawns with ginger, soy and chilli
- Chicken koftas with minted yoghurt and cucumber
- Beef fillet medallions on garlic croutons with red onion and currant jam
- Crumbed turmeric fish goujons with nam jim sauce
- Lamb koftas with hummus & cucumber yoghurt
- Oysters Kilpatrick, smoky bacon & Worchester sauce

Wedding cocktail menu Package 2 - \$135 per person

Please choose 2 of the following individually boxed items:

- Beef bourguignon served with field mushrooms and garlic mash
- Butter chicken breast served with coconut cream sauce served on steamed basmati rice
- Thai red chicken curry served with jasmine rice and cucumber yoghurt
- Goujons of flathead fillets rolled in crumbs served with beer batter fries and tartar sauce
- Roast pumpkin, pesto and baby spinach risotto topped with shaved parmesan cheese

Served with

HOT CANAPES:

- Tempura king prawns served with garlic mayonnaise
- Chicken breast skewers served with a peanut and coconut cream sauce
- Spring rolls and samosas served with a kiwi fruit and chilli sauce

COLD CANAPES:

- Vegetarian and non vegetarian sushi served with dipping sauces
- Rare beef fillet nestled on a pumpkin risotto cake, onion jam & salsa Verde
- Fresh shucked oysters with a tomato and shallot salsa
- Sesame seed savoury cone filled with slivers of smoked salmon and dill cream

A minimum of 50 guests applies for cocktail menu.

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Wedding cocktail menu - Package 3 - \$145 per person

Please choose 2 of the following individually boxed items:

- Beef bourguignon served with field mushrooms and garlic mash
- Butter chicken breast served with coconut cream sauce served on steamed basmati rice
- Thai red chicken curry served with jasmine rice and cucumber yoghurt
- Goujons of flathead fillets rolled in crumbs served with beer batter fries and tartar sauce
- Roast pumpkin, pesto and baby spinach risotto topped with shaved parmesan cheese

Served with

HOT CANAPES:

- Tempura king prawns served with garlic mayonnaise
- Chicken breast skewers served with a peanut and coconut cream sauce
- Spring rolls and samosas served with a kiwi fruit and chilli sauce

COLD CANAPES:

- Vegetarian and non vegetarian sushi served with dipping sauces
- Rare beef fillet nestled on a pumpkin risotto cake, onion jam & salsa Verde
- Fresh shucked oysters with a tomato and shallot salsa
- Sesame seed savoury cone filled with slivers of smoked salmon and dill cream

DESSERT BUFFET TABLE:

- Raspberry & crème cheesecake
- White chocolate mud cake
- Fresh seasonal fruits
- A selection of farmhouse and Australian cheeses served with dried fruits, water crackers and quince paste

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Beverage Packages

Silver - Included in Package

Thomas Mitchell Sparkling
Thomas Mitchell Chardonnay
Thomas Mitchell Cabernet Merlot
Boags Lite
XXXX Gold (mid)
Summer Bright
Orange Juice, Mt Franklin, assorted soft drinks - Coke, Diet Coke, Sprite and Lift

Gold - Add \$5 per person onto the package

Thomas Mitchell Sparkling
Imprint Sauvignon Blanc Semillon
Imprint Shiraz
1 Light, 1 Mid Strength and one Full strength beer
Orange Juice, Mt Franklin, assorted soft drinks - Coke, Diet Coke, Sprite, Lift

Platinum - Add \$10 per person onto the package

Preece Sparkling Pinot Noir Chardonnay
Wither Hills Sauvignon Blanc
Kapuka Marlborough Pinot Noir
Beer; Select up to 4. Selection must include at least one Lite and one Mid Strength
Orange Juice, Mt Franklin, assorted soft drinks - Coke, Diet Coke, Sprite, Lift

Beer Selection:

Kirin, Hahn Super Dry, Tooheys New, Summer Bright, Boags Lite, Becks, James Squire, 5 Seeds Cider, Tooheys Extra Dry, Boags Premium, Heineken, Corona

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Conditions

Photography

Due to privacy and access the Q1 Body Corporate Committee does not approve the use of the Q1 common areas for wedding photography. Common areas include the Q1 Resort and Spa lobby, pool and drive way. There are no restrictions for photography at SkyPoint - Level 77 and Level 78, as well as within any accommodation rooms booked.

Décor & Decorations

Walls, doors and other surfaces must not be nailed, screwed, stapled or in any way defaced. All room decorations must be approved through your event coordinator. Candle flames must be enclosed and the use of small glitter or confetti is not permitted.

Music

All music played at the event must cease by 11.30pm. All entertainment is required to maintain a noise level that does not cause disruptions to guests on Level 77.

Menu Selection

Final menu selection must be advised 2 weeks prior, with dietary requirements advised when final numbers are submitted 7 days prior to the day. Menu items may change seasonally and any menu changes will be advised.

Responsible Service of Alcohol

SkyPoint fully supports the responsible service of alcohol and reserves the right to refuse service of alcohol to anyone who we deem to be intoxicated or under the age of 18 years. No alcohol can be removed from the building.

Deliveries

Delivery of the wedding cake, decorations, flowers and any additional deliveries must be arranged with your event coordinator and will only be accepted on the day of the event. SkyPoint accept no responsibility for the storage or setup of any additional items. All equipment must be removed from SkyPoint at the conclusion of the event.

Smoking

SkyPoint is a non smoking venue. Smoking facilities are available on the ground level outside the building

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