



# SKYPOINT

OBSERVATION DECK | GOLD COAST  
AUSTRALIA



## Take your event to new heights

### SKYPOINT - WEDDING RECEPTION PLATED 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 an intimate sit down dinner we can cater to 150 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
- Lectern & microphone
- Dance floor
- Easels with signage & seating plans
- Commemorative menus - 1 per table
- Cake table with cake knife
- Present table with wishing well
- Half hour pre dinner drinks & Chef's selection of canapés
- Four hour silver beverage package
- White linen cloths & napkins
- Decorated bridal table
- Black or white lycra chair covers with your selection of coloured sashes
- Choice of centrepieces with 4 tea light votive candles

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

#### 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 plated 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 30<sup>th</sup> June 2012.



### **Wedding plated menu Package 1 - \$160 per person**

*Please choose 2 items per course for alternate serve*

#### **ENTREES**

- Tian of King prawns & crab - prawns, crab & avocado with a tomato mayonnaise dressing with baby leaf salad
- SkyPoint tasting plate - Roast baby vegetables, cured ham, marinated cheese, hummus, petite salad, olives, semi dried tomatoes & toasted bread sticks
- Smoked chicken breast - Thinly sliced on an apple, celery & walnut salad with baby watercress
- Tasmanian smoked Salmon salad served with avocado, cherry tomatoes and French dill cream
- Roasted lamb nicoise - Loin of lamb served on a warm Nicoise salad dressed with an olive tapenade dressing
- Warm savoury tart filled with baby leek, roasted pumpkin, semi dried tomatoes, quince & brie nestled on baby greens & rocket dressing
- Mountain goat cheese tart - Topped with baby roasted tomatoes & rocket leaves

#### **MAIN**

- Fillet of beef served with Lyonnaise potato, asparagus & baby carrot bundle, red wine jus
- Roast chicken breast served on a wild mushroom ragout, with roasted baby potatoes and Vermouth glaze
- Pan fried chicken breast served on creamy mash potatoes, roasted baby beetroot & broccolini with a port wine jus
- Pan fried Gold Band Snapper - Fillet of snapper served on potato & herb mash topped with a lemon chive butter
- Grilled Tasmanian Salmon fillet served on dill cream potatoes, topped with king prawns and a tomato, cucumber & rocket salsa
- Savoury crepe filled with ricotta cheese, oven roasted tomatoes, pumpkin & baby English spinach served with dressed salad leaves

#### **DESSERTS**

- Silky baked cheese cake served on a fruit coulis & jaffa orange ice-cream
- Death by chocolate cake - Rich chocolate cake, topped with chocolate profiteroles, raspberry coulis & double cream
- Tiramisu solo - Mascarpone & chocolate sponge cake, nestled on a fruit coulis, cappuccino ice cream
- Sticky date pudding served with a warm butterscotch sauce & double cream
- Chocolate lava pudding - A gooey chocolate pudding with a vanilla bean ice cream
- Pina Colada Charlotte - Jaconde sponge, caramelized pineapple and coconut mousse served on a fruit coulis with vanilla bean ice-cream

### **Wedding Package 1- \$160 per person - Sample menu 1**

- Tian of King prawns & crab - prawns, crab & avocado with a tomato mayonnaise dressing with baby leaf salad
- Or
- Warm savoury tart filled with baby leek, roasted pumpkin, semi dried tomatoes, quince & brie nestled on baby greens & rocket dressing
- Or
- Fillet of beef served with Lyonnaise potato, asparagus & baby carrot bundle, red wine jus
- Roast chicken breast served on a wild mushroom ragout, with roasted baby potatoes and Vermouth glaze
- Or
- Silky baked cheese cake served on a fruit coulis & jaffa orange ice-cream
- Sticky date pudding served with a warm butterscotch sauce & double cream

### **Wedding Package 1 - \$160 per person - Sample menu 2**

- SkyPoint tasting plate - Roast baby vegetables, cured ham, marinated cheese, hummus, petite salad, olives, semi dried tomatoes & toasted bread sticks
- Or
- Tasmanian smoked Salmon salad served with avocado, cherry tomatoes and French dill cream
- Or
- Fillet of beef served with Lyonnaise potato, asparagus & baby carrot bundle, red wine jus
- Grilled Tasmanian Salmon fillet served on dill cream potatoes, topped with king prawns and a tomato, cucumber & rocket salsa
- Or
- Death by chocolate cake - Rich chocolate cake, topped with chocolate profiteroles, raspberry coulis & double cream
- Pina Colada Charlotte - Jaconde sponge, caramelized pineapple and coconut mousse served on a fruit coulis with vanilla bean ice-cream

A minimum of 50 guests applies for plated menu.

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### **Wedding plated menu Package 2 - \$175 per person**

*Please choose 2 items per course for alternate serve*

#### **ENTREES**

- Tian of King prawns & crab - prawns, crab & avocado with a tomato mayonnaise dressing with baby leaf salad
- Tasmanian smoked Salmon served with a tartlet of lime & garlic custard, micro herbs & lime infused olive oil
- Roasted lamb nicoise - Loin of lamb served on a warm Nicoise salad dressed with an olive tapenade dressing
- Warm savoury tart filled with baby leek, roasted pumpkin, semi dried tomatoes, quince & brie nestled on baby greens & rocket dressing
- King prawns served on sweet & sour crispy vegetables topped with a spicy tomato relish
- Haloumi & lamb - Warm haloumi cheese, rosemary lamb & fennel salad with a pinot grape dressing

#### **MAIN**

- Fillet of beef & King prawns topped with grilled prawns, served on creamy mash potatoes with garlic chive, red wine jus
- Roast loin of lamb crusted with mustard & herbs, served with roasted vegetables & mint jus
- Rack of lamb filled with dates served with a roast capsicum & caramelised onion tart, port wine jus
- Chicken & Prosciutto - Roast breast of chicken wrapped in prosciutto, nestled on butternut pumpkin risotto cake with a chicken jus
- Snapper & bug - Roasted fillet of snapper, served on potato crushed with chives, topped with a char grilled Moreton Bay bug, with lemon scented olive oil
- Barramundi & Crab - Pan fry fillet of barramundi served on white crab meat & broad bean salad drizzled with a mango & chive salsa
- Savoury crepe filled with ricotta cheese, oven roasted tomatoes, pumpkin & baby English spinach served with dressed salad leaves

#### **DESSERTS**

- Brandy snap basket filled with cointreau fresh fruits, mango & raspberry sorbet
- Silky baked cheese cake served on a fruit coulis & jaffa orange ice-cream
- Death by chocolate cake - Rich chocolate cake, topped with chocolate profiteroles, raspberry coulis & double cream
- Warm individual gluten free orange & almond cake presented with a tangy orange reduction & mascarpone
- Sticky date pudding served with a warm butterscotch sauce & double cream
- Chocolate lava pudding - A gooey chocolate pudding with a vanilla bean ice cream
- Mon Cheri - Mud cake base topped with rum syrup, cherry compote, kirsch cream served with King Island cream and blueberry coulis
- Cheese plate - A selection of local & farmhouse cheeses served with dried fruits, quince paste and water crackers

### **Wedding Package 1 - \$175 per person - Sample menu 1**

- Tian of King prawns & crab - prawns, crab & avocado with a tomato mayonnaise dressing with baby leaf salad
- Or
- Haloumi & lamb - Warm haloumi cheese, rosemary lamb & fennel salad with a pinot grape dressing
- Fillet of beef & King prawns topped with grilled prawns, served on creamy mash potatoes with garlic chive, red wine jus
- Or
- Roast loin of lamb crusted with mustard & herbs, served with roasted vegetables & mint jus
- Brandy snap basket filled with cointreau fresh fruits, mango & raspberry sorbet
- Or
- Chocolate lava pudding - A gooey chocolate pudding with a vanilla bean ice cream

### **Wedding Package 1 - \$175 per person - Sample menu 2**

- Tasmanian smoked Salmon served with a tartlet of lime & garlic custard, micro herbs & lime infused olive oil
- Or
- Warm savoury tart filled with baby leek, roasted pumpkin, semi dried tomatoes, quince & brie nestled on baby greens & rocket dressing
- Rack of lamb filled with dates served with a roast capsicum & caramelised onion tart, port wine jus
- Or
- Snapper & bug - Roasted fillet of snapper, served on potato crushed with chives, topped with a char grilled Moreton Bay bug, with lemon scented olive oil
- Silky baked cheese cake served on a fruit coulis & jaffa orange ice-cream
- Or
- Mon Cheri - Mud cake base topped with rum syrup, cherry compote, kirsch cream served with King Island cream and blueberry coulis

A minimum of 50 guests applies for plated menu.

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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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