



SKYPOINT
EVENTS

MENUS & PACKAGES





Entertain from the top of the QI building at SkyPoint Observation Deck. With 3 dedicated conferencing and events levels to choose from, discover inspiring events and celebrate surrounded by spectacular views of the Gold Coast.

LEVEL 78

This private function room is available all year round for morning, day or night time events. Featuring floor to ceiling windows that boast natural light, this venue caters up to 140 seated guests and 180 guests cocktail style.

LEVEL 77

Whether you dream of hosting a grand formal evening or a small, intimate gathering, this venue offers a unique ambience with plenty of natural light and Cold Coast views. From pre-dinner drinks to large and exclusive corporate dinners, this venue caters up to 280 seated guests and 380 guests cocktail style.

LEVEL 2

A dedicated conference level inclusive of an Executive Boardroom, a Grand Ballroom with options to convert into three smaller meeting rooms, an Outdoor Terrace and a pre-function lobby. This level features an abundance of natural light throughout and caters for events up to 400 guests.

VENUE OPTIONS

VENUE	LEVEL	COCKTAIL CAPACITY	BANQUET CAPACITY	THEATRE	CLASSROOM	CABARET	BOARDROOM	U-SHAPE
Grand Ballroom	2	400	250	350	130	200	80	80
Ballroom 1	2	130	60	80	30	50	30	30
Ballroom 1 & 2	2	200	120	150	60	100	40	45
Ballroom 2	2	120	60	90	30	50	24	27
Ballroom 2 & 3	2	200	100	150	60	80	40	45
Ballroom 3	2	100	160	70	30	50	24	30
Boardroom	2	n/a	n/a	20	n/a	n/a	14	n/a
Terrace	2	200	n/a	n/a	n/a	n/a	n/a	n/a
Presidential Penthouse	74	100	60	100	n/a	n/a	25	n/a
Observation Deck	77	380	280	n/a	n/a	240	n/a	n/a
Level 78	78	180	140	100	54	112	20	33



FOR ENQUIRIES OR MORE INFORMATION, PLEASE CONTACT OUR EVENTS TEAM
 Phone: (07) 5582 2707 | Email: events@skypoint.com.au

CONTINENTAL
BUFFET

\$27 per person
Minimum 30 people

- Freshly brewed coffee and a selection of tea
- Chilled juices
- Fresh seasonal fruits
- Cereals
- Assorted breakfast pastries, toast and condiments

UPGRADE OPTIONS

Add one of following optional upgrades to your breakfast package at \$6 per person

- Sweet**
- Fruit smoothie shots **CF, V**
- House-made granola with berry compote and yoghurt **V**
- Coconut, mango sago puddings **V, CF, DF**
- Blueberry chia cups with vanilla yoghurt **V, CF**
- House-made bircher muesli **V, DF**
- Savoury**
- Selection of quiches
- Ham and cheese croissants
- Omelette bites **CF**
- Cheddar and chive scones **V**
- Spinach and feta triangles

FULL BUFFET

\$51 per person
minimum 30 people

- Freshly brewed coffee and a selection of tea
- Chilled juices
- Fresh seasonal fruits
- Cereals
- Assorted breakfast pastries, toast and condiments
- Coconut, mango sago pudding **V, CF, DF**
- Blueberry chia cups with vanilla yoghurt **V, CF**
- House-made bircher muesli **V, DF**
- Crilled bacon **CF, DF**
- Scrambled free-range eggs **V, CF**
- Breakfast chipolatas **CF**
- Colden hash browns **V, DF**
- Baked beans **V, CF, DF**
- Crilled tomatoes **V, CF, DF**

V = Vegetarian | CF = Cluten Free | DF = Dairy Free | VG = Vegan

DIETRY REQUIREMENTS: Cluten free available by prior arrangement, subject to availability. A minimum of 72 hours is essential. All prices are inclusive of CST. Should your requirements change, menu prices may be re-evaluated. Menus subject to change & seasonal availability. Prices valid until December 2019.



Assorted Fruits

Representation of food item.



STANDING

\$39 per person
Minimum 30 people

Freshly brewed coffee and a selection of tea
Chilled juices

PLUS select 4 sweet or savoury options

Sweet

Seasonal fruit skewers with mint sugar and
yoghurt dipping sauce **CF, V**

Freshly baked sweet muffins of the day **V**

House-made breakfast trifles **V**

Avocado and honey smoothies **CF, V**

Assorted breakfast danishes

Savoury

Chorizo, bacon jam and egg sliders

Sweetcorn, red pepper and cheddar muffins **V**

Focaccia breakfast pizza slab

Zucchini, potato, pumpkin and fetta fritata **CF, V**

Ham and cheese croissant

PLATED

\$40 per person,
Alternate Drop \$45 per person
Minimum 30 people

Freshly brewed coffee and a selection of tea
Chilled juices

Fresh seasonal fruits

Assorted breakfast pastries

Plus your choice of one of the
following hot items:

Big breakfast

Bacon, chorizo, hash browns, grilled tomato,
scrambled eggs, toast

Avocado smash

Toasted rye, crumbled fetta, poached egg
and dressed greens **V**

Double bacon benedict

Bacon, bacon jam, poached egg,
cider hollandaise

Yoghurt and honey panna cotta
Served with house-made granola
and pomegranate **V**

Belgium waffles

Served with banana, bacon and maple syrup

Exotic fruit salad

Served with minted sugar and
organic Creek yoghurt **V, CF**

Chickpea omelette

Served with spinach and spring peas **V, CF, DF**

DAY DELEGATE PACKAGE

\$75 per person

- Arrival tea and coffee
- Morning tea (1 piece per person)
- Lunch buffet
- Afternoon tea (1 piece per person)
- Chilled water and mints
- Pens and note pads
- Whiteboard and markers
- Flipchart and pens
- Registration table

*Room hire may be additional cost

HALF DAY DELEGATE PACKAGE

\$68 per person

MORNING / AFTERNOON

- 1 item \$6.50 per person
- 2 items \$10 per person
- 3 items \$15 per person

- Scones with jam and cream **V**
- Assorted Cronuts **V**
- Danish pastry selection **V**
- Walnut brownies **CF, V**
- Raspberry friands **CF, V**
- Fresh house baked muffins
- Protein balls **CF, V**
- Sliced fruit platter **CF, V, DF**

PERSONALISE YOUR PACKAGE

Freshly brewed coffee and a selection of tea \$6 per person

House-baked cookies with freshly brewed coffee and tea \$10 per person

SHARED PLATTERS

20 persons per platter

Assorted sushi platter (includes vegetarian options) \$100 **CF, DF**

Vege crudités with dipping sauces \$100 **CF, V, DF**

Finger sandwiches \$120

Sliced seasonal fruit \$100 **CF, V, DF**

Domestic cheeses with crackers and dried fruits \$150 **V**

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Representation of food item.

PLOUGHMAN'S

Day delegate package inclusion OR
\$45 per person
Minimum of 15 people

Assortment of freshly baked breads **V**

Sliced meats selection of roasted beef, sliced salami, champagne ham, prosciutto and chicken **CF**

Boiled eggs with flaked sea salt and fresh cracked pepper **CF**

Selection of pickled and roasted vegetables **CF, DF, V**

Assorted matching condiments

Platter of Australian cheeses Incl - brie, blue and cheddar **V**

Classic garden salad; mesclun, tomato, cucumber alfalfa and radish with balsamic vinaigrette **CF, DF, V**

Farmhouse broccoli salad with sunflower seeds, cranberries and honey mustard dressing **CF, V**

Fresh seasonal whole fruit selection **CF, V, DF**

UBER HEALTHY

Day delegate package inclusion OR
\$45 per person
Minimum of 15 people

Classic garden salad - mesclun, tomato, cucumber, alfalfa and red radish with extra virgin olive oil and lemon juice

Heart of palm and sweet tomato salad

Queensland salt water barramundi with Mediterranean vegetable ragout **CF**

Chickpea, brown rice and spinach pilaf **CF, V**

Steamed seasonal vegetables with extra virgin olive oil and sea salt flakes **CF, V**

Lime and pepper Vietnamese grilled chicken **CF**

Fresh fruit salad with natural greek yoghurt **CF, V**

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AMERICAN DINER

Day delegate package inclusion OR
\$49 per person
Minimum of 15 people

Memphis-style coleslaw **CF, V**

Colden french fries **CF, V**

Onion rings **V**

Beef sliders with cheese and pickles

Southern fried chicken

Mac and cheese **V**

Apple pie and whipped vanilla cream **V**

Vegetarian and gluten free substitutions can be made.
Surcharge may apply.
Please enquire with your event coordinator.

GOLD COAST TO BOMBAY

Day delegate package inclusion OR
\$49 per person
Minimum of 15 people

Kachumber salad; Cucumber, tomato, onion
and lemon with Indian spices **CF**

Bangalore curried rice salad **CF, DF, V**

Crispy pappadums **CF, DF, V**

Mango chutney **CF, DF, V**

Cucumber and mint Raita **V**

Saffron infused basmati rice **CF, DF, V**

Chicken Makhani (Butter chicken) **CF**

Lamb Rogan Josh **CF, V**

Coan-style chickpea and potato curry
CF, DF, V

Seasonal fruit salad with minted sugar **CF**

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Representation of food item.



Representation of food items

MEXICAN FIESTA

Day delegate package inclusion OR
\$49 per person
Minimum of 15 people

Esquites (charred corn salad) with jalapeno
lime vinaigrette **CF**

Fresh tomato salsa **CF, V, DF**

Create your own tacos, tortillas and nachos.

Fillings include:

18 hour Slow cooked beef **CF, DF**

Shredded chicken **CF, DF**

Braised pinto beans **CF, V, DF**

Crisp lettuce **CF, V, DF**

Fresh guacamole **V, DF, CF**

Black Jack cheddar **CF**

Sauces and condiments **V, DF, CF**

Cinnamon coated churros with
chocolate dipping sauce **V**

Seasonal sliced fruit **CF, V, DF**

ORIENTAL EXPRESS

Day delegate package inclusion OR
\$49 per person
Minimum of 15 people

Asian garden salad with sesame ginger
vinaigrette **CF, DF, V**

Selection of hand-rolled sushi **CF, DF**

Vegetable and egg fried rice **CF, DF, V**

Chicken satay skewers

Sweet and sour pork **DF**

Stir-fried fresh Asian greens **DF, V**

Fortune cookies **V**

Coconut and mango sago cups
CF, DF, V

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CANAPÉ PACKAGES

Minimum 20 people

HALF HOUR 2 HOT, 2 COLD \$25 per person

ONE HOUR 3 HOT, 3 COLD \$40 per person

TWO HOURS 4 HOT, 4 COLD \$50 per person

THREE HOURS 5 HOT, 5 COLD \$60 per person

GRAZING DISHES Upgrade option additional \$12 per person, per item

DESSERT Additional canapés \$5 per person, per item

COLD SELECTION

Assortment of hand-rolled sushi with light soy sauce and wasabi mayonnaise

CF, incl V

Crispy croute with whipped goats cheese, blueberry and balsamic

▼

Mini Yorkshire puddings with shaved beef, horseradish cream and micro watercress

Petite Caprese skewers of mozzarella cherry tomato and basil with balsamic glaze

V, CF

Savoury jalapeno doughnut topped with coriander, lime, cream cheese and crispy bacon

HOT SELECTION

Crumbed and fried cheese mac n cheese balls with shaved parmesan

▼

Caramelised onion, tomato jam crostini with melted brie

▼

Moroccan spiced pumpkin flowers dusted with powdered sugar

V, VG, DF

School prawns wrapped in crispy wonton pastry with wasabi cocktail sauce

DF

HOT SELECTION (cont')

Thai flavoured grilled pork skewers with chilli sambal dipping sauce

CF

Lamb madras filled samosas with minted yoghurt

Crispy-skinned pork belly bites coated with maple and mustard glaze

CF, DF

Sweet potato and cashew empanadas with mojo verde sauce

▼

House-made bolognese arancini with shaved parmesan and basil pesto aioli

Vegetarian spring rolls with a fresh and zingy dipping sauce

V, DF, VG

Oven baked polenta chips with rosemary salt and roasted garlic aioli

V, CF

Potato and pea filled curry puffs with pickled cucumber dipping sauce

V, VG

Californian-style blue swimmer crab cakes topped with avocado aioli

GRAZING DISHES

Brioche sliders beef Patty, pickles and red cheddar served with beer battered onion rings.

Chicken satay skewers with spiced peanut sauce and steamed rice

GRAZING DISHES (cont')

Braised Moroccan lamb stew with couscous and yoghurt

Beer-battered market fish served with house-made tartare sauce and golden fries

DF

Chickpea curry, mango chutney and steamed rice

CF, V, DF

Pan-fried gnocchi with pesto cream, roasted cherry tomatoes and feta

▼

Tasmanian salmon, brown rice, avocado and edamame poke bowls

CF, DF

(+\$1.50pp)

DESSERT

Compressed melon balls infused with vanilla and Malibu stock syrup

CF, DF, V, VG

Petite raspberry and white chocolate tartlets

▼

Espresso brownie bites with Kahlua buttercream

▼

Mini citrus curd Italian meringue tarts

▼

Bite sized carrot cakes with cream cheese icing

▼

Petite apple crumble bites

CF, V

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Representation of food item.



MENU SELECTIONS

Tantalise your taste buds with our chef crafted platters.
Each platter includes 40 pieces which serves approximately 20 people.

Cheese platter - \$150
Australian cheeses including vintage cheddar, brie and blue, assorted crisp breads, dried fruits and nuts and quince paste **V**

Antipasto platter - \$150
Assorted roasted vegetables and olives, duo of dips sliced prosciutto and salami and warm bread

Lamb Kofta Skewers - \$200
Lamb kofta skewers with mint yoghurt dipping sauce

Sushi - \$100
Selection of hand rolled vegetarian and non- vegetarian sushi with dipping sauces **GF, V, DF**

Chicken satay skewers - \$100
Marinated chicken skewers served with a spiced Indonesian peanut sauce

Lemon pepper calamari - \$100
Flash fried and served with citrus aioli and lemon wedges **GF, DF**

Panko prawns - \$100
Cooked until golden and served with a wasabi cocktail sauce **DF**

Asian selection - \$100
Vegetarian spring rolls, samosas and mini dim sims with Thai sweet chilli sauce **V, DF**

Tempura vegetables - \$100
Broccolini, eggplant, carrot and red peppers in a crisp tempura coating, served with soy and wasabi mayo **V, DF**

Oven baked pizza slabs - \$75

Choice of;
margarita- fresh tomato, basil and mozzarella **V**
or barbeque chicken and bacon

Marinated buffalo wings - \$100
Spicy fried wings served with a blue cheese dipping sauce **GF**

Bread and dips - \$75
Warm oven baked bread with a selection of dips

Deluxe seafood platter - \$350
Local prawns, fresh shucked oysters and marinated mussels with matching condiments

ADD THE WOW

ANTIPASTO GRAZING STATION

\$25 per person, minimum of 25 persons
Selection of cured and smoked artisan meats including prosciutto, salami and chorizo, pickled and roasted vegetables, assorted domestic cheeses, all with fresh crusty breads and dips.

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PLATED MENU

\$85 per person - 3 course

\$75 per person - 2 course

10% surcharge applies for less than 25 people
Your choice of two food items, per course served alternately

COLD ENTRÉE

Caesar salad croquettes with crisp baby romaine, freshly shaved parmesan
Carpaccio of beef fillet with a sweet-sour onion and green bean salad **CF, DF**

Citrus cured Ocean trout with avocado puree, compressed cucumber and sorrel **CF, DF**

Crumbed goats cheese with textures of beetroot, apple and walnuts **V**
Salad of heirloom tomatoes with Persian feta, basil and smoked tomato consommé **V, CF**

HOT ENTRÉE

Pan seared scallops with pea puree, shoots and cumin foam **CF**
Spinach and ricotta ravioli, butternut puree, burnt butter, macadamia and sage **V**
Ras el hanout chicken skewers with spiced yoghurt and orange infused couscous

Crispy skinned pork belly with cauliflower cream, morcilla crumbs and cider jus **CF**

Orange and tequila glazed prawns with coriander and lime infused rice **CF, DF**

MAIN

18 hour slow braised beef cheeks served with spring peas and truffled mash **CF**

Roasted eye fillet with parsnip puree, roasted field mushroom and port wine jus **CF**

Crispy duck leg, whipped sweet potato, baby bok-choi, mandarin and tamarind **CF**

Chicken breast supreme stuffed with spinach and brie on a potato rosti with a buttered spinach sauce

Slow braised lamb with creamed feta, smoked tomato arancini and olive jus

Oven roasted market fish fillet with sweet corn risotto and smoked oyster butter and beach succulents **CF**

Tasmanian salmon fillet with potato, green bean and rocket salad, wholegrain mustard hollandaise **CF**

Zucchini, spelt and cumin fritters, zucchini and cashew salad **V, DF, VG**

Tofu with sautéed mushrooms and Asian greens served in a ginger infused broth **CF, V, DF, VG**

SIDES

\$16 per bowl or 3 for \$45
(bowl serves 5 ppl)

Thick cut fries with rosemary salt
Seasonal greens, EVO, lemon juice

Fresh garden salad

DESSERT

Coconut custard slice with caramel popcorn banana mousse and coconut textures **V**

Baked cheesecake with berry coulis, shortbread crumble and raspberry popping candy **V**

Mini pavlova with lemon, lime curd, vanilla fairy floss and fresh fruit salsa **CF, V**

Dark chocolate brownie with milk chocolate mousse and hazelnut praline **V**

Baileys and white chocolate charlotte, espresso cream, fairy floss, chocolate coffee beans **V**

Yuzu curd tart with finger lime, meringue and lemon sherbet **V**

Sticky date pudding with cinnamon crumbs and salted bourbon butterscotch sauce **V**

ADD THE WOW

Selection on domestic cheeses with crisp breads, dried fruits and quince paste to share amongst the table **V**

\$80 (per platter to share amongst 5)

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GOLD COAST
HINTERLAND TO SEA

\$100 per person, minimum 50 people

SEAFOOD

- Shucked seasonal oysters **CF, DF**
- Fresh Queensland prawns **CF, DF**
- Marinated Green lip Mussels **CF, DF**
- Accompanying condiments

SALADS

- Classic leafy garden salad with balsamic vinaigrette **CF, DF, V, VG**
- Farmhouse broccoli salad w sunflower seeds, cranberries & honey mustard dressing **CF, DF, V, VG**
- Potato salad w roasted garlic aioli, crispy bacon, egg and sliced spring onion **DF**

Freshly baked crusty dinner rolls

HOT

- Selection of seasonal roasted root vegetables **CF, DF, V, VG**
- Steamed panache vegetables tossed in olive oil and salt flakes **CF, DF, V, VG**
- Queensland saltwater Barramundi crusted with macadamias and fresh local herbs **CF, DF**
- Oven baked vegetarian lasagne **V**
- Roast of the day – your choice of one, served with matching condiments
 - Beef rump cap
 - Roast pork
 - Herbed chicken
 - Leg of lamb

DESSERTS

- Seasonal sliced fruit platter **CF, DF, V, VG**
- Coconut and mango sago pudding **CF, DF, V, VG**
- Chef's selection of cakes slices and petit fours **V**
- Australian Domestic cheeses including Blue, Brie & Cheddar **V**

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Representation of food item.

FOOD STATIONS

\$120 per person
Deck Closure events only

STATION 1 - ANTIPASTO TABLE

Selection of cured and smoked artisan meats including prosciutto, salamis and chorizo, pickled and roasted vegetables, domestic cheeses all with fresh crusty breads dips (unmanned station)

STATION 2 - SLIDE ON IN

Selection of beef, chicken pork and vegetarian sliders prepared in front of you by one of our chefs (manned station)

STATION 3 - HOLY GUACAMOLE!

Pulled beef and chicken, mexican salsas, guacamole, sour cream, braised black beans and a variety of other condiments (unmanned station)

STATION 4 - SUSHI AND POKE BOWL STATION

Seafood, chicken and vegetarian sushi options with a variety of healthy and nutritious options for creating your own poke bowl (manned station) GF

DESSERTS

Assorted petite fours

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BEVERAGE PACKAGES

All Beverage Packages include a selection of soft drinks, orange juice and chilled water.

EVENT DURATION	SILVER	GOLD/LOCAL	PLATINUM
ONE HOUR	\$27	\$32	\$37
TWO HOURS	\$35	\$40	\$45
THREE HOURS	\$40	\$45	\$50
FOUR HOURS	\$44	\$49	\$54
FIVE HOURS	\$47	\$52	\$57

Welcome cocktail \$15pp

Select one of the below:

Skypoint Signature, Passion in Paradise, Cosmopolitan

SILVER

Willowglen Brut NV

Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

James Boags Premium Light

Assorted soft drinks:

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

Select any two beers from the selection below

GOLD

Secret Carden Brut

Secret Carden Pinot Grigio

Secret Carden Cabernet Sauvignon

James Boags Premium Light

Assorted soft drinks:

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

Select any two beers from the selection below

LOCALS

Secret Carden Brut (NSW)

Witches Falls Cranite Belt Sauvignon Blanc (QLD)

Bird Dog Merlot Cabernet (QLD)

James Boags Premium Light (TAS),

Assorted soft drinks:

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

Select any two beers from the selection below

PLATINUM

Chevalier Brut Blanc de Blanc

Kimi Sauvignon Blanc (NZ)

Kilikanoon Killerman's Run CSM

James Boags Premium Light

Assorted soft drinks:

Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

Select any two beers from the selection below

Select two:

XXXX Cold (mid), Summer Bright, Hahn Super Dry, Tooheys Extra Dry, 5 Seeds Cider, James Boags Premium, Burleigh Brewing Big Head, Burleigh Brewing 28 Pale Ale, Kirin.

Spirits available on consumption in conjunction with beverage packages, basic spirits starting from \$8.00 per glass.

Note: All staff are trained in and will apply Responsible Service of Alcohol (RSA) requirements as prescribed in the Queensland Liquor Act 1992. IT IS AN OFFENCE TO: Supply liquor to a minor (person under 18 years of age), supply liquor to an intoxicated patron, supply liquor to a disorderly or unruly patron.

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