

Glass

DINING & LOUNGE BAR

WEDDING PACKAGE

EXCLUSIVE USE ONLY

Wedding Coordinator: Maria Tsirlina
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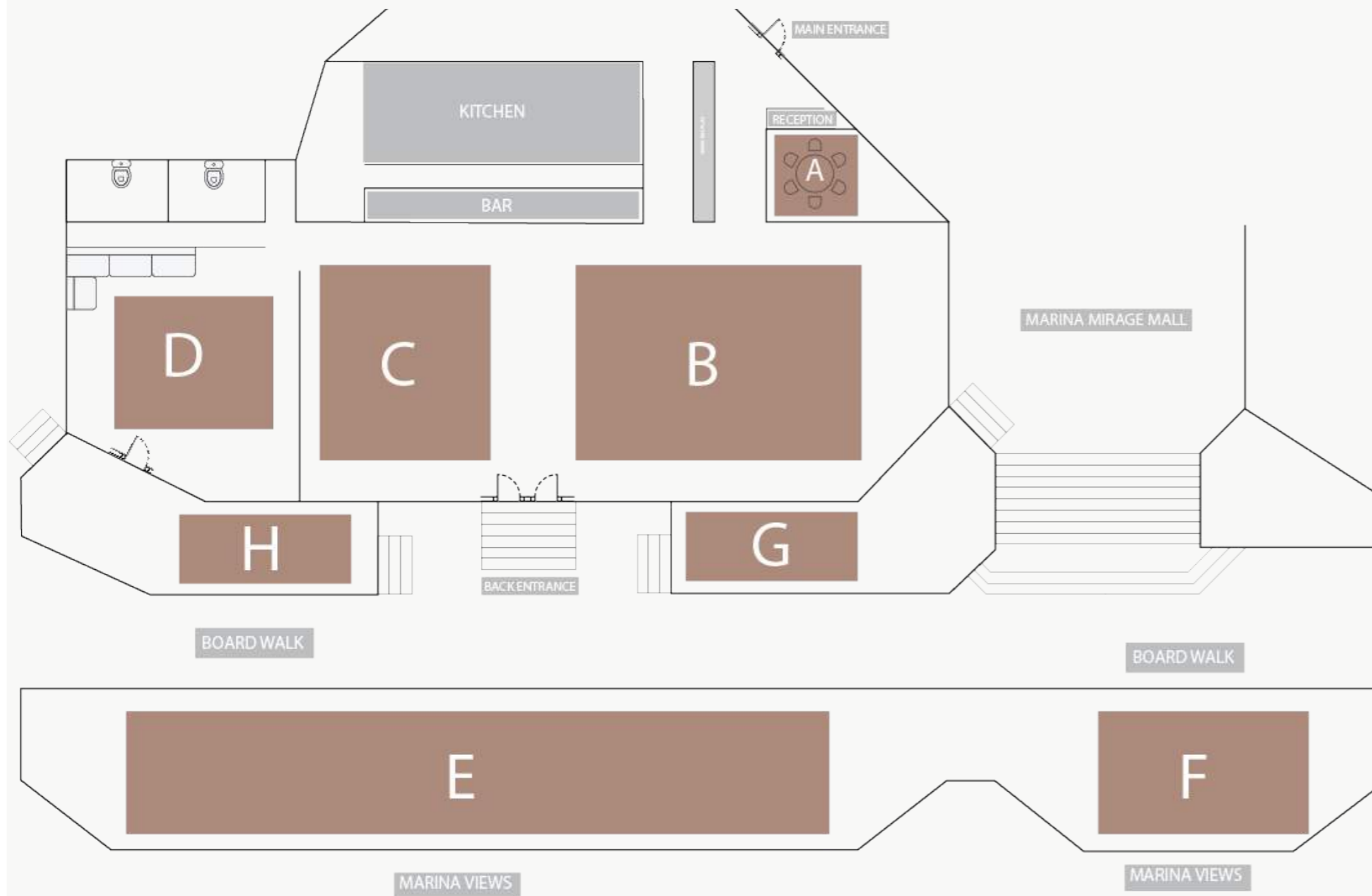


With spectacular romantic views over Gold Coast's broad water, Glass Dining & Lounge Bar is situated in the heart of the Marina Mirage, offering a stylish and sophisticated setting for your nuptials.

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

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

Spaces & Capacity



SEATED

| SECTION | NAME | MAX. CAP. |
|---------|-----------------------------|--------------|
| A | Private Dining Room | 10 |
| B + C | Main Dining Area | 80 |
| D | Lounge Area | 20 |
| E | Waterfront Main Dining Area | 50 |
| F | Waterfront Side Dining Area | 20 |
| G | Left Balcony | Not Suitable |
| H | Right Balcony | Not Suitable |

STAND UP

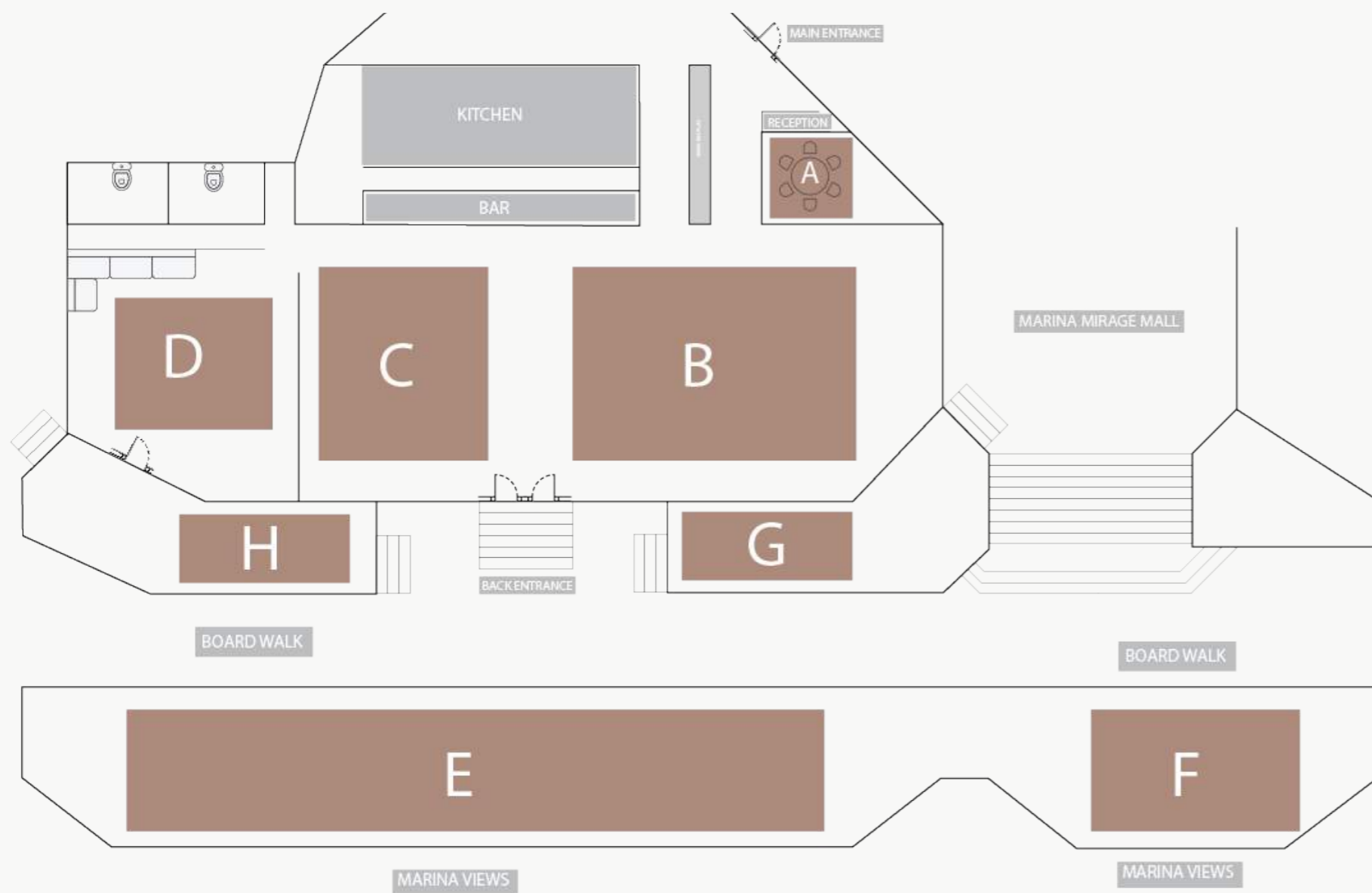
| SECTION | NAME | MAX. CAP. |
|---------|-----------------------------|--------------|
| A | Private Dining Room | Not Suitable |
| B + C | Main Dining Area | 150 |
| D | Lounge Area | 30 |
| E | Waterfront Main Dining Area | 80 |
| F | Waterfront Side Dining Area | 30 |
| G | Left Balcony | 20 |
| H | Right Balcony | 20 |

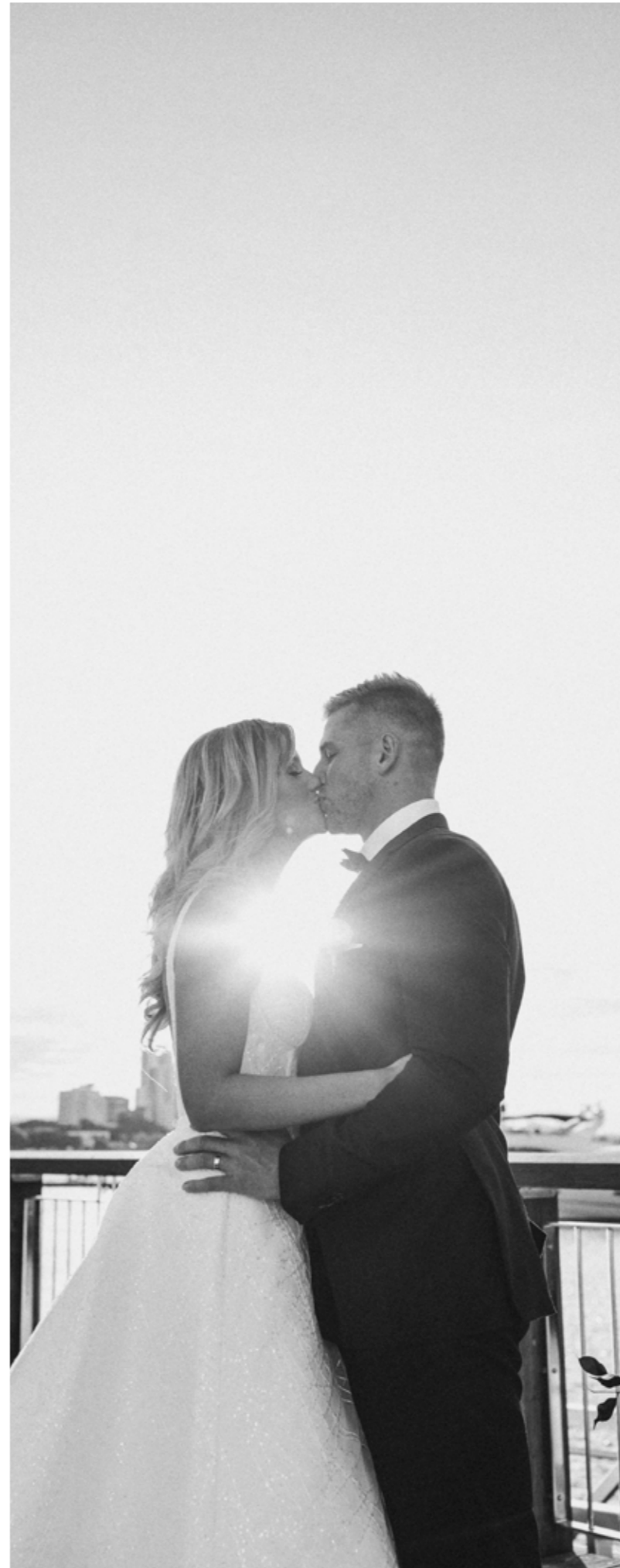


Minimum Spend Requirements

For exclusive room hires

| SECTION | Sun - Thu | Fri + Saturday | Max. Cap. |
|-------------|-----------|----------------|-----------|
| A+B+C+D | \$ 12 500 | \$ 20 000 | 100pax |
| Whole Venue | \$ 30 000 | \$ 30 000 | 180pax |





Tailor Your Package

Food

| | |
|-------------------------------|-----------|
| Two Courses | - \$80pp |
| Three Courses | - \$95pp |
| Three Canapes + Two Courses | - \$105pp |
| Three Canapes + Three Courses | - \$120pp |
| Eight Canapes Package | - \$65pp |
| Ten Canapes Package | - \$75pp |
| Twelve Canapes Package | - \$85pp |

Groups of up to 40pax: Guest Choice Menu
Groups of more than 40pax: Alternate Drop Service

Food Add Ons

| | |
|---------------------|--------------|
| - Oyster Platter | - \$40 / doz |
| - Antipasto Platter | - \$15 p/p |
| - Cheese Platter | - \$15 p/p |
| - Fruit Platter | - \$15p/p |

Drinks

A) Drinks Package

| | |
|-----------------------------|-----------|
| 1. 2.5h - House Selection | - \$45pp |
| Extra Hour | + \$20pp |
| Add basic spirits | + \$ 10pp |
| 2. 2.5h - Premium Selection | - \$65pp |
| Extra Hour | + \$25pp |
| Add basic spirits | + \$ 10pp |
| 3. 2.5h - Deluxe Selection | - \$100pp |
| Extra Hour | + \$30pp |
| Add basic spirits | + \$ 10pp |

B) Drinks On Consumption

Choose your preferred wines from our full wine list and pay on consumption

Drink Add Ons

| | |
|-----------------------|----------|
| - Cocktail on arrival | - \$15pp |
| - Coffe or Tea | - \$5PP |



PLEASE SELECT 3 ITEMS OF EACH COURSE FOR ALTERNATE DROP MENU (60+PAX)
SAMPLE ITEMS / MENU SUBJECT TO CHANGE

Entree

Wagyu bresaola (Marble Score +7) - rocket, pine & truffle pecorino salad (GF)

Scallop ceviche - parmesan crumble, green apple, black olives

Sashimi - king ora salmon, ponzu, semi dried tomato tapenade

Zucchini flowers - ricotta, dill, grana padano, fennel, citrus glaze (V)

Buttermilk calamari - sesame ginger mayo, slaw

Pork collar - braised, chilli ginger caramel glaze, asian herbs, fried shallots (GF)

Garlic prawns – wakame, garlic & herb butter emulsion, garlic puree

Mains

Swordfish - avocado & black truffle paste, mandarin reduction

Grilled whole NZ Sole - vongole clams, lemon butter sauce

Vegetarian risotto - smoked beetroot, goats cheese, garden peas (v)

Seafood linguine - lobster, clams, prawns, chilli, garlic, EVOO, fresh herbs

Chicken breast - baby spinach, potato fondant, black truffle paste, champagne sauce

Dessert

Sticky date cake - spiced poached pear, pistachio crumb, butterscotch, salted caramel gelato

Deconstructed mango & passionfruit cheesecake

Belgian chocolate tart



SAMPLE ITEMS / MENU SUBJET TO CHANGE

Cold Canapes

- Caprese salad skewers (GF) (V)
- Wagyu bresaola carpaccio, rocket, pine + truffle pecorino salad (GF)
- Crostini of smoked salmon, horseradish cream
- Gazpacho of tomato + vegetables (GF)
- Prawn cocktail, marie rose (GF)
- Crostini of duck liver pate + chili jam
- Carpaccio of ora king salmon, chardonnay pickled shallots (GF)
- Fresh oyster: shallot chardonnay vinegar, salmon roe (GF)
- Tomato + goats cheese bruschetta (V)

Hot Canapes

- Tempura of prawn, ponzu sauce
- Prosciutto + rocket flatbread
- Garlic prawns, basil, tomato (GF)
- Pork belly, chili ginger caramel, crispy shallots (GF)
- Flash fried buttermilk calamari, lemon oil, aioli
- Mushroom + parmesan croquettes, truffle mayo (V)
- Smoked fish croquettes, salsa verde
- Grilled Morton bay bug with garlic butter (GF)
- Hervey bay scallops in a half shell with garlic + chili butter (GF)
- Chargrilled white jumbo prawn, gremolata (GF)
- Fish goujons, tartare sauce
- Risotto of porcini, asparagus, black truffles (GF) (V)
- Brochette of grass-fed beef, bearnaise sauce (GF)

Dessert

- Passionfruit & coconut tapioca
- Chocolate brownie



Good to know...

- \$200 Gift Voucher for Bride & Groom for their 1st Anniversary
- The marina offers a fantastic photo opportunities for your wedding day with sparkling broad water views & luxury yachts in the background
- Use the lounge or the waterfront deck for welcome drinks and the chance for the guests to meet and mingle prior to the couple's arrival
- Live music can be organized for exclusive use events; stage & dancing area available
- We supply white table linen, napkins & candles.
Please let us know if you like to include our preferred stylist (@boholuxe.co) in our quote.
- Wedding cake, flowers or balloons must be delivered on the day of the event
- Our minimum spend is inclusive of the hire of space for up to 5 hours.
- Our venue is licenced until 12am, all events must conclude at this time



Terms & Conditions

DEPOSIT

A deposit of \$1000 is required to secure your booking.

PAYMENT

Full payment of the food is to be settled 14 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. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

CANCELLATIONS

Glass Restaurant must be notified of all cancellations in writing.
Deposit will be fully refunded if cancelled within an 8 weeks notice.

FINAL DETAILS

Final numbers, menus, beverage selection, dietary requirements and table layout must be confirmed in writing 14 days prior to the event.

After this time, no downward adjustment in the total catering cost is possible.

CHANGES TO MENU

Menu choices are to be confirmed 14 days prior to the event.

After this time, no downward adjustment in the total catering cost is possible.

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.

VENUE ACCESS

The venue will be made available for bump in 1h prior to your reception start time.

Should you require additional time, please discuss with your wedding coordinator.