

MONDRIAN

CONFERENCE + EVENTS KIT



WELCOME

Step out of the ordinary and host your next meeting, event or celebration at Mondrian Gold Coast.

Nestled on the postcard Burleigh Beach in the southern Gold Coast, our unrivaled location paired with visionary architecture and design creates the ideal backdrop for immersive meetings, events and celebrations.

Our distinctive event spaces blended with lifestyle amenities and custom food and drink menus transform meetings and events into inspiring occasions.



STRATEGY PACKAGES



STRATEGY PACKAGES

INCLUSIONS

Allpress coffee and Tavalon tea
Meeting room set up
Fruit-infused water
Seasonal Queensland whole fruit
Mondrian mints

ADDITIONS | FOOD FOR THOUGHT

Choice of two

Gin Gin and Dry dried mango
House-made protein balls – daily selection
Byron Bay marinated olives
Wondaree spiced macadamia nuts
Little Cocoa chocolate mints

Please note our menus change seasonally to reflect the freshest ingredients available



PRE-STRATEGY STATION PACKAGES

Kick off your event with our pre-strategy packages—think fresh breakfasts, barista coffee, and healthy snacks. It's an easy way to keep your group fueled and ready for the day ahead. All packages are priced per person.

BARISTA BAR

Experience a morning ritual with your team. Our Baristas will serve fresh coffee made to order. Available at events held in our ballroom.

Rich espressos, café lattes and cappuccinos
House-baked soft amaretti cookies

WELLBEING

Start the morning with a refreshing selection of juices, smoothies and fruit. You'll be invigorated for the day of meetings ahead.

Fresh orange and cloudy apple juice V
Freshly blended smoothie V, GF
Selection of cut fruit V, GF
House-made protein balls V, GF

LIGHT BREAKFAST

A breakfast selection with a Burleigh Beach twist. This curated array of light bites will leave you refreshed and energised.

Toasted granola, coconut yoghurt and honey V, VGO
Avocado toast, stracciatella, pesto, crisp chilli V, VGO
Frittata, Bloody Mary spiced tomatoes V, DF
Warm banana and walnut bread

HOT BREAKFAST – WOOD FIRED

Enjoy a generous breakfast selection cooked over fire, showcasing the cuisine our chefs or renowned for.

Grilled bacon and fried free-range egg, focaccia DF
Baked pork and fennel pastries, spiced tomato chutney
Minute Angus steak, spiced onion, rocket and ciabatta
Balsamic portobello mushroom skewer, gremolata VG

LITO BREAKFAST SET MENU

Individual plated breakfast.

DOLCI

Cornetto V
Maritozzi V

FRUIT, GRAINS

Fruit plate, seasonal Queensland fruit, frutta di mostarda VG, GF
Granola, whipped quark, berries, honey V

FROM THE WOOD-FIRED OVEN

Frittata della nonna, signature open face omelet GF
Baked beans, Italian sausage, cannellini marinara, sourdough GFO
Parmigiana, baked eggplant, tomato and mozzarella cheese V, GF

STRATEGY BREAKS

Ballroom breaks are served at LITO or our pre-function space.

LVL 2 meeting room breaks are served at our pre-function space.

MORNING GLORY

Choice of two

Green apple, kale, lime and cucumber juice V, GF

Dark chocolate and coconut protein balls V

Mango, chia and coconut pudding, maple V, GF

Almond cornetti, almond cream and flakes

Bombolone, pastry cream, icing sugar

Caramelised Portuguese egg tart

Wood-fired egg white "Frittata della Nonna" GF

Avocado toast, stracciatella, pesto, crisp chilli

Heirloom tomato skewers, pesto rosso V, GF, DF

AFTERNOON SESSION

Choice of two

Fresh seasonal berries, honey and bee pollen V, GF

Salmon crudo, ginger and wasabi leaves GF, DF

Chicken, garlic and rosemary skewers, EVOO GF, DF

Shaved parma ham, compressed rockmelon GF, DF

Baked cheese pastries, quince and herbs V

Pumpkin, rosemary and mozzarella arancini V

Frangipane tart, dark sweet cherries, quark

Burnt Italian lemon meringue tart GF



STRATEGY LUNCHES

LiTO shared, Haven shared or working table menu |
included in strategy packages

Please note our menus change seasonally to reflect the freshest ingredients available

LiTO FAMILY-STYLE SHARED MENU

Served in LiTO Restaurant

TO START

Wood-fired breads, virgin olive oil, salt flakes V
Kingfish Crudo, charred peppers, lemon, chives and
dill emulsion GF,DF

Caponata, eggplant, capsicum, raisin, pinenuts
V,GF,DF

Byron Bay Burrata, compressed rockmelon, pistachio
V GF

MAINS

Rotisserie chicken, paprika, lemon and oregano rub GF,
DF

Wood roasted eggplant, Calabrian chili, lemon,
pangrattato V, GF

Caulilini on embers, dried tomato, capers V, GF

DESSERT

LiTO Tiramisu, amaretto & coffee mascarpone cream

HAVEN SHARED MENU

Served in Haven Restaurant

TO START | SHARED PLATES

Sourdough, whipped smoked kelp butter V

Fish crudo, jalapeno salsa, EVOO GF, DF

Chargrilled qukes, labneh, macadamia, soft
herbs V, GF

Cooked Australian Bay Lobster
bugs, mary rose sauce, lemon GF,
DF

MAINS

Char-grilled 5+ Wagyu Sirloin, cognac and green
peppercorn sauce DF

Currumbin Valley leaves, lemon vinegarette,
charred lemon dressing

Shoestring frites, Haven signature salt

DESSERT

Signature Haven woodfired
Basque cheesecake GF

WORKING TABLE MENU

*Served in Conference venue – min. 12
pax*

POWER UP

Hot spiced salmon cakes, fennel, preserved
lemon, EVOO DF, GF

Pumpkin, kale, cous cous and cranberry salad,
pepita seeds DF

Grilled chicken, charred corn, peppers
and black rice bowl GF, DF

Hemp granola, blueberry and coconut yoghurt
trifle, honey V, DF, VGO

Seasonal Queensland cut fruit and pressed juice
V, GF

NONNA'S FEAST

Mortadella, pickled fennel, provolone cheese,
focaccia

Baby gem, radicchio, roasted beets and
gorgonzola salad V, GF

Slow-cooked lamb ragu, rigatoni, parmesan

Baked Tuscan ricotta and orange cheesecake

Seasonal Southeast Queensland cut fruit
and pressed juice V, GF

MONDRIAN EVENT OFFERINGS



CANAPES

Available in Ballroom, LVL 2, VeeRoom and Beach Houses.

Choice of 6

Choice of 9

Choice of 12

COLD

Freshly shucked oyster, rosé pickled cucumber GF, DF

Smoked ocean trout, roe, crème fraîche, choux

Coastal inspired seafood ceviche, finger lime, wasabi DF, GFO

Whipped goat's curd, poached pears and candied walnut tart V, GFO

Stracciatella and pickled zucchini crostini, watercress V

LiTO chicken rillettes, crostini, caramelised fig DF

Compressed rockmelon, spicy pork tasso GF, DF

Roast duck, watermelon, rice paper, mint GF, DF

HOT

Crisp chorizo and manchego balls, black garlic

Charred short rib bun, Calabrian tomato relish

Baked aged cheddar pastries, piccalilli, chives V

Smokehouse bacon, white scallops, BBQ pickle DF

Grilled prawn skewers, green chimichurri, finger lime GF, DF

Portobello mushroom skewers, soft herbs, balsamic V, GF

Charred cauliflower, miso pickled cream cheese V, GF

Stuffed zucchini flower, tahini yoghurt sauce V

SWEET

Seasonal mini fruit tart, vanilla cream GF

Chocolate, bitter orange and sea salt caramel tart

Pear and apple crumble, crème fraîche

Chocolate slice, chocolate textures GF

Vanilla cream and pecan praline choux

Assorted chocolate bonbons GF



CANAPE ADDITIONS

Available in all Event spaces.

SUBSTANTIAL CANAPES

Choice of one

Potted shrimp toasties, bacon chilli jam GFO

Slow cooked beef cheek Daube, Paris mash GF

Crisp pork belly katsu sando, mustard miso

Mac 'n' cheese, crisp lardons

Seafood and garden vegetable pot pies, salsa verde

TRUFFLE INSPIRED CANAPES

Choice of one

Truffle brioche, whipped goats cheese, chives, shaved black truffle

Bluefin tuna toro, oyster cream, truffle tartelette

Seared scallop, cauliflower, truffle sauce (served in the shell)

Mushroom, truffle croquette, smoked aioli

Venison tartare, pepper berry, truffle cream

CAVIAR INSPIRED CANAPES

Choice of one

Caviar fairy bread – whipped goats cheese, chives, assorted caviar

Cured snapper, pickled sea lettuce, oyster cream, tapioca crisp

Paspaley Pearl meat, lychee ceviche and pearls, sea succulents

Scampi skewer, citrus gel, scampi caviar, bronze fennel

Wagyu beef skewer, black garlic puree, caviar, salt bush



HAVEN CANAPES

Available on Level 3.

Choice of 3 (pre-dinner only)

Choice of 5

Choice of 8

Market best oysters, finger lime mignonette

Qukes, hummus, native dukkah, nasturtium VG, GF, DF

Daily fish crudo, jalapeno salsa, evoo GF, DF

Tuna nduja, labneh, brioche, nasturtium GF, DF

Beef tartare, bone marrow, choux pastry

Spanner crab, crème fraiche, compressed apple, chives, tapioca

Lamb kofta, baba ghanoush, almonds, sumac onions

Mushroom skewer, labneh, zucchini, soft herbs GF, V

Beetroot, goats cheese, merlot vinegarette V

Prawn skewer, nduja butter, sea succulents (served in the shell) GF, DF

Grilled scallop, smoked kelp seaweed butter GF

Choux, comte, pickled fig V



SEATED EVENT MENU

Enjoy a curated selection of our signature dishes made with fresh, seasonal and local produce. Available in Ballroom and LVL 2 spaces.

2 course + sides menu | one choice from each course

3 course + sides menu | one choice from each course

Alternate drop | two choices from each course

STARTER

Choice of one

Charred garden greens, pancetta, goat's curd GF

Torched stracciatella, confit heirloom tomatoes, sherry vinegar, mint V, GF

House-smoked honey ocean trout, crisp fennel, crème fraîche, bee pollen GFO

Smoked chicken, pistachio and garlic terrine, ploughman's relish

MAIN

Choice of one

Grain-fed angus beef tenderloin, marrow crumbs, roasted cauliflower, olive jus

Corn-fed chicken breast, romesco, barley, root vegetables, lardons DFO

Seared ocean trout, saffron mash, sautéed greens, toasted almonds GF

Honey roasted pumpkin, goat's curd, olive tapenade, puffed grains V, GFO

SIDES

Inclusive of two

Currumbin Valley leaves, red wine and shallot vinaigrette

Lemon roasted chat potatoes, rosemary sea salt

DESSERT

Choice of one

Vanilla panna cotta, hazelnut crumble, pear textures, chai tea ganache GF

Red Fruits, pistachio frangipane, elderflower, wild berry and elderflower jus

Valrhona 70% Chocolate mousse, chocolate crumble and textures

PREMIUM EVENT MENU

Elevate your event with our premium menu featuring exclusive dishes crafted by our culinary team. Available in Ballroom, LVL 2, VeeRoom and Beach Houses.

3 course + sides menu | Alternate drop | 2 choices from each course

STARTER

Choice of two

Confit heirloom beetroot, torched goats' cheese, burnt orange dressing V, GF
Grain-fed beef carpaccio, orange gremolata, fragrant herbs, pecorino GFO, DFO
Infused black kingfish crudo, chamomile kombucha, coastal greens, citrus GF, DF
Baby gem heart, Australian Bay bug meat, herbed crème fraîche, mint GF

MAIN

Choice of two

Grain-fed Wagyu sirloin, marrow crumbs, roasted forest mushrooms, jus
Crusted lamb rack, caramelised fennel, soft truffle polenta, truffle jus GF
Elgin Valley spatchcock, charred greens, crisp pancetta, Syrah glaze
Goldband snapper, black mussel, chorizo and tomato cassoulet GF

SIDES

Inclusive of two

Wood fired greens, cured egg yolk, Tweed Coast pecans
Shoestring frites, Haven signature salt

DESSERT

Choice of two

Passionfruit and rum baba, coconut cream, almond crumble, Queensland fruit
Chocolate sphere, vanilla anglaise, chocolate mousse, cocoa nibs crumble GF
Matcha cremieux, citrus, bergamot caramel, ginger crumble, white chocolate GF
Please note our menus change seasonally to reflect the freshest ingredients available



LITO INSPIRED SHARED TABLE MENU

Picture yourself savouring wood-fired breads, freshly rolled pasta, seasonal antipasti, and indulgent desserts that evoke both nostalgia and delight. Available in Ballroom, LVL 2, VeeRoom and Beach Houses.

BREAD

Wood-fired breads - virgin olive oil, salt flakes V

ANTIPASTI

Choice of three

Caponata – eggplant, capsicum, raisin, pinenuts GF, DF, V

Daily fish crudo – charred peppers, lemon, chives and dill emulsion DF, GF

Heirloom tomatoes – white balsamic, Calabrian chili, avocado V GF DF

Charred baby peppers – verjuice gremolata V GF DF

Burrata – compressed rockmelon, toasted pistachio Veg GF

Prosciutto di Parma GF DF

Sopressa Milano – red wine & black pepper GF DF

Classic mortadella – pistachio GF DF

PASTA

Choice of one

Lamb ragu saffron pappardelle - slow-cooked lamb shoulder, aromatic herbs GFO

Pork sausage rigatoni - fennel, oregano, chili, olives GFO

Potato gnocchi – pesto Genovese, parmesan V

Spaghetti al pomodoro – tomato, basil, stracciatella V, DFO, GFO

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MAINS

Choice of one

Rotisserie chicken – Burrawong Gaian chicken, paprika, lemon & oregano GF DFO

Porchetta – Bangalow sweet pork, sage, garlic GF DF

Calamari – wood fired, Trapanese pesto GF DF

Line caught fish fillet – Sardinian sauce GF DF

Mushroom - grilled portobello mushrooms, pesto and taleggio V

SIDES

Choice of two

Wood roasted eggplant – Calabrian chili, lemon, pangrattato V GFO

Potato al Forno – wagyu fat, garlic, rosemary GF DF VGO

Caulilini On embers – dried tomato, capers V GF

Soft white polenta – truffle, parmesan & fontina Veg GF

Green salad – Currumbin valley leaves, house dressing V GF

DESSERT

Choice of two

Tiramisu

Chocolate & hazelnut torte GF

Orange & ricotta cheesecake

Torte della Nonna

ADDITIONS

Grilled Yamba prawns

Nduja, basil and EV olive oil

Ribeye 300gr Westholme Wagyu Pure MB 9+

“Tagliata di manzo” broadleaf rocket & parmesan GF DF

HAVEN INSPIRED SHARED MENU

Haven blends homegrown favourites with nostalgic flavours, adding a playful twist that embodies Burleigh's coastal vibe. Enjoy familiar dishes that invite guests to taste the barefoot luxury of beachside lounging. Available in Ballroom, LVL 2, VeeRoom and Beach Houses.

BREAD

Sourdough – confit garlic, smoked seaweed butter V

BITES

Choice of four

Market best oysters, finger lime mignonette

Daily fish crudo, jalapeno salsa, EVOO GF, DF

Tuna, nduja, labneh, brioche, nasturtium

Beef tartare, bone marrow, choux pastry

Spanner crab, crème fraiche, compressed apple, chives, tapioca

Lamb kofta, baba ghanoush, almonds, sumac onions

ENTREES

Choice of two

Green vegetable tartare, charred watercress, macadamia fetta VG, GF, DF

Line caught sashimi, charred padron peppers, coriander, lime GF, DP

Tiger prawns, grilled, nduja butter, coastal herbs, lemon GF

Spanner crab, crème fraiche, finger lime, sea herbs, flat bread

MAINS

Choice of two

Market fish of the day, caramelised butter, lemon GF

Yellowfin tuna, salsa verde, lemon GF DF

Spring chicken, crème fraiche, green peas, horseradish GF

Westholme wagyu 4-5+ tri tip, black garlic jus GF DF

SIDES

Inclusive of two

Currumbin Valley leaves, citrus mignonette VG, GF, DF

Potato puree, chives

DESSERT

Choice of one

Wood-fired Haven cheesecake - honey, stracciatella GF

Native ice cream bar – mango, macadamia and finger lime

Havenietta

ADDITIONS

Wood fired Australian Bay Bugs (1 piece per person)

Char-grilled Angus beef OP rib

Grilled southern rock lobster 800gr (half per person)

HAVEN 3 COURSE MENU

Designed for exclusive, intimate gatherings. Served alternate drop.

Available in VeeRoom and Beach Houses.

BREAD

Sourdough - whipped smoked kelp butter V

STARTERS

Choice of two

Line caught sashimi, charred padron peppers, coriander, lime GF, DF

Moreton Bay bug salad, whipped ricotta, iceberg lettuce, fennel, celery GF

Stracciatella, heirloom tomato, dehydrated olive, basil oil V, GF

MAINS

Choice of two

Coral trout, caramelised butter, sea succulents GF

Elgin Valley Heritage chicken, sweetcorn, popcorn, dukkah GF, DF

Tasmanian lamb shoulder, spring peas, soft herbs, lamb jus GF, DF

Westholme wagyu beef 5+ eye fillet, choux pastry, assorted mushrooms, jus

SIDES

Choice of two

Currumbin Valley leaves, citrus mignonette VG, GF, DF

Potato puree, chives

Menu alternatives are available on request for dietary requirements.

Please contact our sales team to design a customised menu for your event.

DESSERT

Choice of two

Signature Haven pavlova - kumquat, coconut and lemon verbena GF

Mille-feuille – caramelised pear, smoked vanilla cream, lemon verbena

Valrhona chocolate brulee - Millot 74% chocolate brûlé, citrus tartare, shiso

Native ice cream bar – mango, macadamia, finger lime

ADDITIONS

Beluga caviar bump

Chilled sharing seafood tower

MONDRIAN GOLD COAST

HAVEN CABANA MENUS

PRIVATE CHEF EXPERIENCE

Minimum 6 pax

BREAD

Sourdough, whipped smoked seaweed butter

HAVEN EXPERIENCE PLATTERS

Oysters, Australian bay bugs, Ballina king prawns, Tweed Coast spanner crab, Abrolhos scallop, picked octopus and accompaniments

HIBACHI STATION

King prawn, caramelised nduja butter, sea succulents

Local mushroom, zucchini, radish, labneh, balsamic

Yellowfin tuna, salsa verde, guindilla peppers

Lamb kofta, baba ghanoush, labneh, balsamic

5+ full blood wagyu, black garlic, puffed grains

Padron peppers, sherry vinegar, Haven signature salt

ADD ON'S

Caviar bump \$35.00 per person

Live southern rock lobster \$MP

Market fish of the day

Shoestring frites, Haven signature salt \$15.00



LIVE CHEF POP UPS

Let our chefs create something special for you and your guests. These interactive stations will create an unforgettable atmosphere for your event. Available in all event venues. Minimum 15 pax

THE USUAL SUSPECTS

LITO ANTIPASTI GRAZING TABLE

Enjoy an elegantly styled selection of cured meats, LiTO's signature antipasti, fresh and dried fruits, farmhouse cheese, and a selection of house made crispbreads.

HAVEN HIBACHI GRILL

King Prawn - caramelised nduja butter
Charred Octopus – Romanesco, smoked labneh
Bluefin Tuna - salsa verde, crispy capers
9+ full blood wagyu - black garlic, puffed grains
Padron Peppers - sherry vinegar, Haven signature salt

**Available in outdoor spaces only*

SEAFOOD

LIVE CRUDO BAR

Market fresh catch prepared simply

"Gin and Tonic" Pacific Oyster, Wildflower Gin Pickled Qukes, Finger lime

Bluefin tuna, tuna cream, dashi gel, charcoal tapioca crisp

Pass around:

Kingfish crudo, lemon gel, baby basil, kingfish skin cracker

Scallop, ginger, fennel, burnt orange vinegarette (on the shell)

Prawn and lychee ceviche chili, crispy shallots, prawn cracker

HAVEN SEAFOOD BAR

An incredible display of local chilled seafood served on ice with accompaniments.

All seafood will be peeled or readily removed from the shell ready to eat with Champagne in hand. Chefs will shuck oysters, slice sashimi, and present seafood to order. The chefs will be present to explain each item and what accompaniment best matches each option.

LIVE CHEF POP UPS

Let our chefs create something special for you and your guests. These interactive stations will create an unforgettable atmosphere for your event. Available in all event venues. Minimum 15 pax

SWEET ENDINGS

VALRHONA CHOCOLATE EXPERIENCE

Indulge in a Valrhona single-origin chocolate tasting led by our Pastry Chef, followed by delightful creations from our talented pastry team.

Millot 74% warm chocolate & malt soufflé tart

Manjari 66%, floral red fruit preserve, Oabika cream

Kidavao 50%, spiced tropical compote and whiskey jelly

Azelia 35%, Barley & almond praline, burnt vanilla

PASTRY MIXOLOGY

Experience a culinary take on mixology through the imagination of our Executive Pastry Chef where he re-imagines classic cocktails such as Pina Colada, Mojito Brandy Alexander, Champagne Bellini and our favourite, the Espresso Martini.

PREMIUM

CAVIAR MASTERCLASS

Appreciate the finer things with a tasting session featuring premium caviar presented by our Executive Chef or Caviar Master.

Inclusions:

Oscietra bump

Golden Oscietra, oyster and rose gel

*Add Beluga caviar, potato blinis and chives for an additional cost

Pass around

Caviar fairy bread – whipped goats' cheese, chives, assorted caviar

Cured snapper, sea grapes, oyster cream, tapioca crisp

Australian Bay bug, citrus gel, scampi caviar, bronze fennel

Wagyu beef skewer, black garlic puree, caviar, saltbush

POP UP PACKAGES

THE JOURNEY

Choice of one Usual Suspect

Choice of one Seafood

Choice of one Sweet Ending.



BEVERAGE PACKAGES

BEVERAGE PACKAGES

CLASSIC

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING

Até Brut

WHITE

Até Sauvignon Blanc

Até Chardonnay

RED

Cloud St Pinot Noir

ROSÉ

Até

BEER

Lager: Burleigh Bighead No Carb

Pale Ale: Burleigh Twisted Palms

Non-Alc: Heaps Normal 0%

Ginger Beer: Little Dragon

PREMIUM

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING

Mojo Prosecco

WHITE

Tai Tira Sauvignon Blanc

Sticks Chardonnay

RED

Fringe Société Pinot Noir

Rockbare Shiraz

ROSÉ

Hesketh 'Wild at Heart'

BEER

Lager: Burleigh Bighead No Carb Pale

Ale: Burleigh Twisted Palms

Non-Alc: Heaps Normal 0%

Ginger Beer: Little Dragon

DELUXE CHAMPAGNE

2 hours

3 hours

4 hours

5 hours

CHAMPAGNE

Taittinger Brut NV

WHITE | choose two

Shaw + Smith Sauvignon Blanc

Stonier Chardonnay

Other Wine Co. Pinot Gris

Nick O'Leary Riesling

RED | choose two

Yangarra Rouge Field Blend GSM

Henschke Five Shillings Shiraz

Catalina Sounds Pinot Noir

Rising Gamay

ROSÉ | choose one

Rameau d'Or Petit Amour Provenance

Shadowfax 'Minnow'

BEER

Lager: Burleigh Bighead No Carb

Pale Ale: Burleigh Twisted Palms

Imported: Peroni Red

Imported: Corona

Non-Alc: Heaps Normal 0%

Ginger Beer: Little Dragon

NON-ALCOHOLIC

2 hours

3 hours

4 hours

NON Wine No. 3 Cinnamon and Yuzu

Heaps Normal 0% beer

Soft drinks

Premium Strangelove mixers

Selection of local cold pressed juices

Antipodes still & sparkling water

BEVERAGE ADDITIONS

CLASSIC SPIRITS*

Available as a one-hour add on for the first hour only. Choose up to four.

Vodka - 42 Below
Gin - Bombay Sapphire
Tequila - Cazadores
Whiskey - Dewars
Rum - Bacardi Gold

PREMIUM SPIRITS*

Available as a one-hour add on for the first hour only. Choose up to four.

Vodka - Grey Goose
Gin - Hendricks
Tequila - Patron Silver
Whiskey - Angel's Envy
Rum - Havana Anejo

COCKTAILS ON ARRIVAL

Available as an add-on, charged per person, per event hour.

Choose up to two.

Watermelon Cooler – 42 Below Vodka, fresh watermelon, lychee, bubbles

Gin and Juice – Bombay Sapphire Gin, cloudy Apple, cucumber, lime

Caiprioska – 42 Below Vodka, lime, sugar (choose classic or passionfruit)

Coconut Cooler – Bacardi Blanca, pineapple juice, coconut water

*Spirit upgrades are not available on 5 hour beverage packages.



INFORMATION, PRICING, MENUS CORRECT AS OF OCTOBER 2025 AND SUBJECT TO CHANGE.

GOLD COAST

WWW.MONDRIANHOTELS.COM



MONDRIAN