

MONDRIAN

GOLD COAST
WEDDINGS



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BOLD WEDDINGS. UNIQUELY YOU.

Whether you're envisioning an intimate affair or an epic celebration, Mondrian Gold Coast has the perfect space to match your vibe. From saying 'I do' to the final toast, our team brings your vision to life with style and care. Bold, serene, traditional, or breaking all the rules –this is your day, reimagined. Let's make it unforgettable.

Enquire now:
goldcoast.sales@mondrianhotels.com



ICONIC SPACES



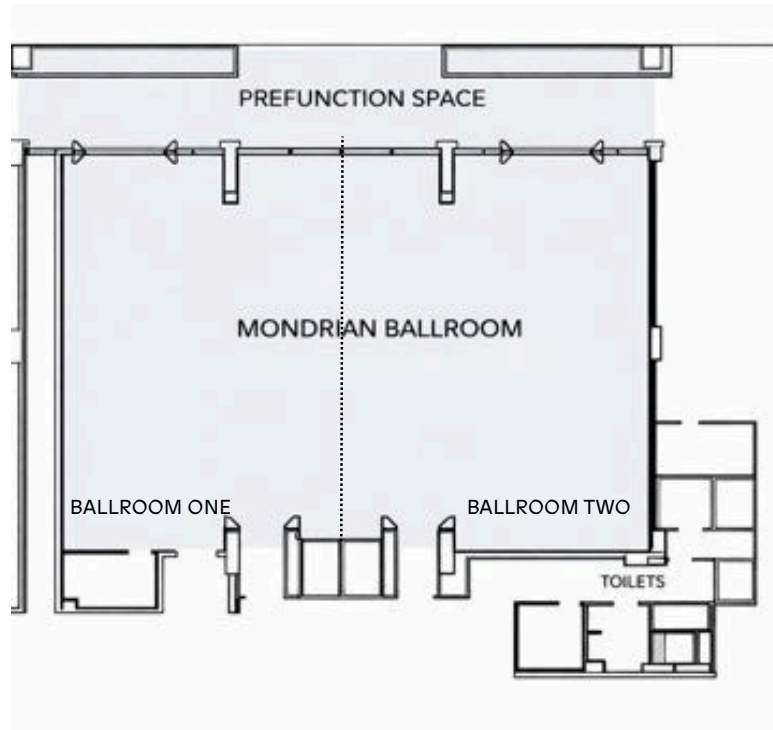
Our distinctive spaces provide the ideal backdrop for your ceremony, reception, and every moment in between. Meticulously designed with luxurious aesthetics and a seamless flow, each venue effortlessly transforms to bring your vision to life.

UNIQUE SPACES



Looking for a more intimate setting? Thoughtfully designed as a luxury accommodation space and seamlessly transformed into a unique event setting, these rooms offer elegant touches and a warm, inviting atmosphere. They are ideal for a more personal and intimate celebration, where every detail feels curated and special.

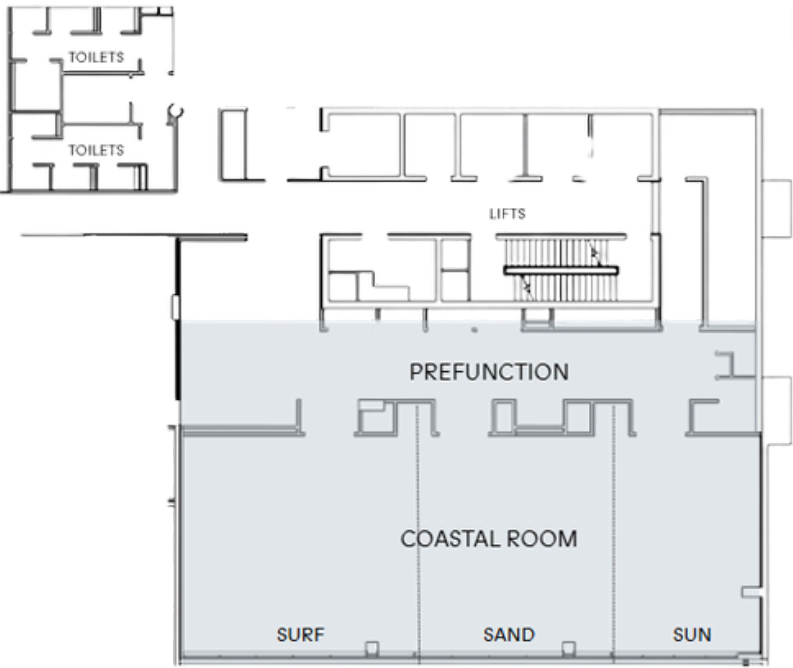
MONDRIAN BALLROOM



Venue	Area (M ²)	Cocktail Capacity	Seated Capacity
Mondrian Ballroom	347	400	210
Ballroom One	162	175	90
Ballroom Two	185	175	90

COASTAL ROOM

Venue	Area (M²)	Cocktail Capacity	Seated Capacity
Coastal	207	150	120
Surf	83	70	60
Sand	67	60	50
Sun	53	30	30



YOUR CEREMONY



Your ceremony is a moment to be truly cherished. Set within thoughtfully designed spaces, these venues offer elegant touches and a warm, inviting atmosphere. They are ideal for a more personal ceremony, where every detail feels curated, meaningful, and entirely your own.

PRICING GUIDE



CAPACITY	COCKTAIL	SIGNATURE RECEPTION	PREMIUM RECEPTION
50	From \$14,950	From \$16,450	From \$19,250
70	From \$20,930	From \$23,030	From \$26,950
90	From \$26,910	From \$29,610	From \$34,650
100	From \$29,900	From \$32,900	From \$38,500
150	From \$44,850	-	From \$57,750
180	-	-	From \$69,300
200	-	-	From \$77,000

Indicative minimum spends are provided as a guide and may vary based on your unique requirements. Our wedding specialist will curate a custom wedding day proposal tailored to you.

RECEPTION PACKAGES



COCKTAIL RECEPTION	\$349 per person (Friday -Sunday) \$299 per person (Monday–Thursday)
CANAPES	Ten standard canapes Four substantial canapes
BEVERAGES	Five-hour premium package
TEA + COFFEE	Included
YOUR WEDDING CAKE	Served as dessert
SIGNATURE RECEPTION	\$379 per person (Friday to Sunday) \$329 per person (Monday –Thursday)
DESIGN	Two course menu served alternate drop served with sides Your choice of Stater and Main or Main and Dessert
CANAPES	Three on arrival
BEVERAGES	Five-hour premium package
TEA + COFFEE	Included
YOUR WEDDING CAKE	Served as dessert

RECEPTION PACKAGES



PREMIUM RECEPTION

\$435 per person (Friday to Sunday)
\$385 per person (Monday –Thursday)

DESIGN	Three course meal served alternate drop with two sides to share
CANAPES	Four on arrival
BEVERAGES	Five-hour premium package
COCKTAIL	One Cocktail on arrival
TEA + COFFEE	Included
YOUR WEDDING CAKE	Served as dessert
MENU TASTING	*Complimentary couple menu tasting in the final planning stages

RECEPTIONS



INCLUSIONS (for all receptions)

FURNITURE SIT DOWN RECEPTION

Reception chairs and tables (long and/or round)
Top table
Gift table
Cake table

FURNITURE COCKTAIL RECEPTION

Cocktail set up
High Bars

TABLE STYLING

White or black linen napkins and tablecloths
Cutlery, crockery and glassware
Custom typed and printed menus
Table numbers

STAGING

Available (at an additional cost)

AUDIOVISUAL

State-of-the-art sound system with roving microphone (available at an additional cost)

SIGNAGE

Stand for display of personal seating chart
Directional signage

COORDINATING

A dedicated wedding specialist to assist with preparation and planning in the lead up to your day.
Access to a preferred suppliers for those extra special touches
Coordination of external suppliers to coordinate setup and pack down.
Wedding day coordination



SUGGESTED RECEPTION TIMELINE

GUEST ARRIVAL	4:30 PM
DOORS OPEN, GUESTS WELCOMED INSIDE	5:00 PM
HOUSEKEEPING AND WEDDING PARTY ENTRANCE	5:30 PM
SPEECHES COMMENCE	5:45 PM
ENTREES SERVED	6:00 PM
SPEECHES CONTINUED	7:00 PM
MAINS SERVED	7:30 PM
CUTTING OF THE CAKE, FIRST DANCE (DANCEFLOOR TO OPEN)	8:00 PM
DESSERT SERVED	8:30 PM
BAR CLOSES, EVENT TO CONCLUDE ALL GUESTS TO VACATE	10:00 PM

The timeline provided is based on a reception-only celebration and is intended as a guide to help you envision the flow of your event. We're here to tailor everything to suit your unique style and preferences.

FOOD AND BEVERAGE

At Mondrian Gold Coast, our wedding menus are anything but ordinary. Created by a world-class culinary team, each dish brings bold flavours and a touch of style, perfectly syncing with the beachside energy.



CANAPES

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 blue, merlot 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 manchegoballs, black garlic
Charred short rib bun, Calabrian tomato relish
Baked aged cheddar scrolls, piccalilli and 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



SIGNATURE PACKAGE SAMPLE MENU

Served as an alternate drop

Homegrown favourites with nostalgic flavours, adding a playful twist that embodies Burleigh's coastal vibe.

BREAD

Sourdough, whipped smoked seaweed butter

STARTERS

Shared plates. Choice of two

Market Fish Crudo, labneh, fermented grape, radish, garum
vinegarette, soft herbs gf

Nicoise salad, beans, potatoes, olive, tomato, egg v/gf/df

Grilled prawns, caramelised nduja butter, sea herbs, lemon

MAINS

Served alternate drop. Choice of two

Westholme wagyu sirloin 4-5+, red wine jus gf/df

Market fish fillet, salsa verde, lemon gf/df

Jumbo quail, riberry, house made vincotto, cranberry hibiscus gf/df

SIDES

Served to share. Choice of two

Wood fired greens, burnt citrus vinegarette vg/gf/df

Shoestring frites, haven signature salt vg/gf/df

Currumbin Valley leaves, merlot vinegarette vg/gf/df

DESSERTS

Served alternate drop

Signature Haven pavlova, kumquat, coconut and lemon
verbena GF

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

Valrhona chocolate brulee, Millot 74% chocolate brulé,
citrus tartare

SIGNATURE PACKAGE SAMPLE MENU

Served as an alternate drop

Enjoy a curated selection of our signature dishes made with fresh, seasonal and local produce.
Available in Ballroom and LVL2 spaces.

2 course + sides menu

Alternate drop | two choices from each course

*Bread and whipped butter available with each menu

STARTERS

Choice of one

Charred garden greens, pancetta, goat's curd GF

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

MAINS

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

Served to share. Inclusive of two

Curumbin Valley leaves, red wine and shallot vinaigrette

Roasted chat potatoes, rosemary sea salt

DESSERTS

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 PACKAGE SAMPLE MENU

A celebration of coastal cuisine.

Served as an alternate drop

BREAD

Seawater sourdough, whipped cultured butter V

STARTERS

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

MAINS

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

Potato puree, chives

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

Menus are subject to change and may vary based on seasonality or availability.

Fruit juices, soft drinks, still and sparkling water included in all beverage packages.

BEVERAGE PACKAGES

PREMIUM

2 HOURS
3 HOURS
4 HOURS
5 HOURS

WINE
SPARKLING
Mojo Prosecco

WHITE
Taï 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

2 HOURS
3 HOURS
4 HOURS
5 HOURS

WINE
SPARKLING
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

BEVERAGE ADDITIONS

CLASSIC SPIRITS

Charged per person, per hour

Choose up to four

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

PREMIUM SPIRITS

Charged per person, per hour

Choose up to four

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

COCKTAILS ON ARRIVAL

Additional \$18 per person

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

Menus are subject to change and may vary based on seasonality or availability.

BEFORE THE 'I DO'

Relish every moment before saying 'I do' in a Beach House beautifully transformed into your dream pre-wedding space. With plenty of room to relax, sip Champagne, and get ready, it's the perfect setting to celebrate with your wedding party and prepare for the unforgettable day ahead.



CIEL SPA



PRE-WEDDING TREATMENTS

Enjoy a moment of bliss with your wedding party or book a treatment that will guarantee glowing skin for the day ahead. Offering cutting-edge skin and wellness therapies from global pioneers like Augustinus Bader, SynergieSkin, and Knesko, CIEL Spa will add an element of indulgence to your wedding.



BIO-WELLNESS RECOVERY

A revolutionary spa experience that pushes the boundaries of wellbeing trends, our touchless therapies have been designed to optimise your physical, mental, and emotional health. Prepare for your big day with a ZeroBodyDry Float to reduce stress or unwind after the celebration with one of our recovery protocols.

THE PARTY CONTINUES

Our Beach Houses aren't just for getting ready —they're destination for pre and post-wedding celebrations. Gather your wedding party for a sun-drenched welcome soirée, an intimate rehearsal dinner, or a lively bachelorette party, all set against a backdrop of coastal charm. After the big day, ease into newlywed bliss with a relaxed poolside recovery, fresh cocktails in hand and your nearest and dearest by your side.



CONTINUE THE FESTIVITIES



PRE-AND POST-WEDDING CELEBRATIONS

Chic pre-wedding soirées. Intimate rehearsal dinners. Celebrations with your nearest and dearest in between the big moments. Keep the wedding energy flowing in one of our unique event spaces. From elegant wedding showers to vibrant bachelorette or bachelor parties — we'll bring your vision to life with personalised touches and effortless style.



RECOVER WITH US

Let's talk recovery — because after a night of celebrating, a little rest and recharge is well deserved. But don't worry, we've got you. Picture this: your wedding crew gathered by the pool, soaking up the sunshine, fresh juices (or cocktails!) in hand, and nothing on the agenda but relaxing, laughing, and reminiscing. It's the perfect way to ease into the next chapter, together.

STAY THE NIGHT



Whether you're getting ready with your wedding party, savouring a quiet moment together, or unwinding after a night of dancing —keep the vibe going in style at Mondrian Gold Coast. Our uniquely designed Studios, multi-room Suites, Homes, Beach Houses and a Presidential Suite, offer the perfect blend of luxury and relaxation for your wedding getaway. And for those slow, sunlit mornings? Enjoy breakfast delivered to your room, so you can savour every moment in comfort.

STUDIO

Refined, sunlit ocean retreat.



SUITES

Luxury meets effortless comfort





HOMES

Refined, sunlit ocean retreat.



BEACH HOUSES

Private, luxurious coastal retreats.

SKY HOUSE

Breathtaking 180-degree views
3 King-sized ensuite bedrooms



Located on LVL 24

FINER DETAILS

MINIMUM FOOD & BEVERAGE SPENDS

Minimum food and beverage spends are applicable. Please speak to your Wedding Specialist to confirm the spend for your desired date. The minimum spend is for food and beverage only.

All additional items such as ceremony fees, venue hire fees (if applicable), security and audio-visual equipment hire are additional charges, and are not included in the minimum spend.

If the minimum food and beverage spend requirement is not met, the difference will be charged as venue hire. Should any changes to the function space or additional rooms be necessary, the above quotation will be reviewed accordingly.

PRICING

The package pricing at the time of your deposit payment will be honoured. Prices valid as of January 2026 are subject to change.

CONFIRMATION & PAYMENTS

To secure your wedding date, a 25% non-refundable deposit of the total wedding cost, along with a signed contract, is required.

Final food and beverage selections are required 30 days prior to your event. Final guest numbers are required 30 days prior and pre-payment of the final invoice is required 30 days prior to the event.

SECURITY

Security is required for all weddings to assist with the management of guest movement. Groups over 100 will require two security guards.

LINEN, DECORATIONS & FLOWERS

Mondrian Gold Coast will provide and set up tables, chairs, table linen, napkins, cutlery, crockery and glassware for your event. Flowers and other decorations are not included and are to be arranged externally at your own cost.

VENUE ACCESS

Supplier access is guaranteed 2 hours prior to the event start time for set up of band/DJ, AV equipment and flowers/decorations. Closer to the date; if the space is available, an earlier time may be arranged. All items and equipment must be removed at the conclusion of the event.

Wedding packages include use of your chosen reception space for 5 hours.

MENUS

Menus are subject to change and may vary based on seasonality or availability. Included in the Premium Reception package is a wedding tasting for the couple (2 people), charges apply for additional people.

SUPPLIERS

All external suppliers working onsite will be required to complete and sign a Vendor Agreement prior to the event. This ensures that everyone is aligned with our venue guidelines, safety protocols, and standards of service —helping us create a seamless and enjoyable experience for you and your guests.

WHAT'S NEXT

At Mondrian Gold Coast, we don't just host weddings – we create experiences. We know there's a lot to take in, so let us help guide you in bringing your vision to life. To get started, simply reach out and let us know your wedding details, and we'll take care of the rest. Let's make your wedding extraordinary.

Enquire now:

goldcoast.sales@mondrianhotels.com

- 1 Select a suitable space for your wedding
- 2 Secure the space with a deposit and contract
- 3 Select your menus
- 4 Confirm room set up and supplier details
- 5 Confirm final guest numbers and dietary requirement
- 6 Complete event order and floor plan
- 7 Finalise deposit
- 8 Get ready in space
- 9 The stage is set, it's time to say, 'I do'!



MONDRIAN

GOLD COAST

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INFORMATION, PRICES + MENUS ARE CORRECT AS
OF AUGUST 2025 AND SUBJECT TO CHANGE.