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

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Full day

Half day

INCLUSIONS

Allpress barista coffee and Tavalon tea

Morning and/or afternoon break

Restaurant or working table lunch

Meeting room set up

Seasonal Queensland whole fruit

Mondrian pads, pens and mints

STRATEGY BREAKS

Included in strategy packages

MORNING GLORY

Choice of two

Green detox juice vg, gf
Banana, dates and peanut protein balls vg
Pineapple, chia and coconut pudding vg, gf
Almond cornetti
Bomboloni, vanilla custard
Caramelised Portuguese egg tart
Feta and veggie quiche gfo
Avocado toast, stracciatella, pesto, crisp chili dfo, gfo
Mortadella and provolone mini croissant

AFTERNOON SESSION

Choice of two

Strawberries and cream, pistachios v, gf
Smoked salmon, dill, creme fraiche croquette gf (a)
Chicken satay skewers gf, df
Watermelon, feta, mint skewers gf, v
'Cacio E Pepe' pastries v
Roast tomato and mozzarella arancini v, gf
Chocolate, caramel and pecan brownie, sea salt
Lime & mint burnt meringue tart gf

**(v) Vegetarian (vg) Vegan (df) Dairy Free (gf) Gluten Free (nf) Nut Free (o) Option*
**Seafood origin – (a) Australia (i) Imported (m) Mixed*

STRATEGY LUNCHES

LiTO shared or Haven shared | included in strategy packages

LiTO SHARED MENU

Served in LiTO Restaurant

House made focaccia, rosemary, confit garlic & Olssen's salt v

Chickpea & aleppo pepper dip v, gf

Tuno crudo, red pepper and capers, stracciatella, hazelnuts gf

Prosciutto di Parma – slow aged hind leg df, gf

Rotisserie Elgin Valley whole chicken, aromatic Mediterranean herb butter, braised red cabbage gf

Crisp shoestring fries, Parmesan, garlic aioli v, gf

Radicchio, tomatoes, Kalamata, pickled red onion, ricotta salata, candied walnut v, gf

DESSERT ADD-ON

LiTO Tiramisu, amaretto & coffee mascarpone cream

HAVEN SHARED MENU

Served in Haven Restaurant

Sourdough, whipped smoked kelp butter gfo, dfo

Kingfish crudo, mango ponzu, citrus, sea succulents gf, dfo

Heirloom tomato, wood fired capsicum, sourdough croutons gfo, df

Cucumber + labneh, green olive chimichurri dfo, v

Sir Harry Wagyu rump cap MBS+ 4-5, red wine jus gf, df

Baby cos salad, green herb ranch gf, dfo, v

Haven shoestring frites

DESSERT ADD-ON

Crème caramel, wattle seed, caramelised pear, ginger crumble

Sample menus. Subject to change based on seasonal availability

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STRATEGY LUNCHES

Choice of one working table menu | included in strategy packages

WORKING TABLE MENU

Served in Conference venue – min. 12 pax

POWER UP

Beetroot, chopped salad and feta wrap v

Potato salad, capers, boiled eggs, onion aioli, watercress df

Poached chicken poke bowl, edamame, red cabbage gf, df

Banana, date and peanut power bars vg, gf, df

Seasonal Southeast Queensland cut fruit v, gf

NONNA'S FEAST

Capresse skewers, macadamia pesto, basil gf, v

Mediterranean salad, heirloom tomato, olives, ricotta, walnuts v, gf

Prawn linguini, chilli, herbs gfo

Light vanilla, orange and caramel rice pudding gf

Seasonal Southeast Queensland cut fruit v, gf

RECHARGE

Steamed Bao bun, lemongrass chicken, sweet chilli caramel df

Soba noodle salad, pickled ginger, wakame, roasted sesame dressing vg, df

Beef bulgogi, black rice, pickled carrots gf, df

Coconut sago pudding, mango and passionfruit v, df, vgo

Seasonal Southeast Queensland cut fruit v, gf

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BUILD YOUR OWN MEETING

Having a short meeting or want to customise your day? Our Build Your Own Meeting package gives you the flexibility to choose your catering, so your day works exactly the way you need it to.

ALL-DAY BARISTA BAR

Rich espressos, café lattes and cappuccinos

House-baked soft amaretti cookies

MORNING GLORY

Green detox juice vg, gf

Banana, dates and peanut protein balls vg

Pineapple, chia and coconut pudding vg, gf

Almond cornetti

Bomboloni, vanilla custard

Caramelised Portuguese egg tart

Feta and veggie quiche gfo

Avocado toast, stracciatella, pesto, crisp chili dfo, gfo

Mortadella and provolone mini croissant

AFTERNOON SESSION

Strawberries and cream, pistachios v, gf

Smoked salmon, dill, creme fraiche croquette gf (a)

Chicken satay skewers gf, df

Watermelon, feta, mint skewers gf, v

'Cacio E Pepe' pastries v

Roast tomato and mozzarella arancini v, gf

Chocolate, caramel and pecan brownie, sea salt

Lime & mint burnt meringue tart gf

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Prosciutto di Parma – slow aged hind leg df, gf

Rotisserie Elgin Valley whole chicken, aromatic Mediterranean herb butter, braised red cabbage gf

Crisp shoestring fries, Parmesan, garlic aioli v, gf

Radicchio, tomatoes, Kalamata, pickled red onion, ricotta salata, candied walnut v, gf

DESSERT ADD-ON

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Heirloom tomato, wood fired capsicum, sourdough croutons gfo, df

Cucumber + labneh, green olive chimichurri dfo, v

Sir Harry Wagyu rump cap MBS+ 4-5, red wine jus gf, df

Baby cos salad, green herb ranch gf, dfo, v

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Crème caramel, wattle seed, caramelised pear, ginger crumble

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Potato salad, capers, boiled eggs, onion aioli, watercress df

Poached chicken poke bowl, edamame, red cabbage gf, df

Banana, date and peanut power bars vg, gf, df

Seasonal Southeast Queensland cut fruit v, gf

NONNA'S FEAST

Capresse skewers, macadamia pesto, basil gf, v

Mediterranean salad, heirloom tomato, olives, ricotta, walnuts v, gf

Prawn linguini, chilli, herbs gfo

Light vanilla, orange and caramel rice pudding gf

Seasonal Southeast Queensland cut fruit v, gf

RECHARGE

Fresh rice paper rolls, lemongrass chicken, sweet chilli caramel df, gf

Soba noodle salad, pickled ginger, wakame, roasted sesame dressing vg, df

Beef bulgogi, black rice, pickled carrots gf, df

Coconut sago pudding, mango and passionfruit v, df, vgo

Seasonal Southeast Queensland cut fruit v, gf

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BREAKFAST STATIONS

Kick off your event with our pre-strategy packages—think fresh breakfasts with barista coffee, and healthy snacks. It's an easy way to keep your group fueled and ready for the day ahead. All packages are set on stations, bar Seated Shared Breakfast, and priced per person. Not included in strategy packages. Separate to breakfast served in LiTO Restaurant.

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

Feta & pumpkin frittata, greens v, df

Warm banana & coconut bread v

HOT BREAKFAST - WOOD FIRED

Fired up and fuss-free – hearty, wood-oven baked favourites ready to fuel a full day of meetings. Simple, satisfying, and made to be enjoyed on the go or at the table.

Bacon, onion and cheddar quiche

Baked pork and fennel pastries, spiced tomato chutney

Roast beef, salsa verde, rocket baguettes df, gfo

Wood-fired vegetables, kale, avocado, green goddess, pinenuts v, df, gf

SEATED SHARED BREAKFAST

A relaxed, seated start to the day, with dishes made fresh from our wood-fired ovens and passed around the table. From sweet morning treats to hearty, wholesome plates, there's something for everyone.

DOLCI

Cornetto v
Bomboloni v

FRUIT, GRAINS

Fruit plate, seasonal Queensland fruit vg, gf
Granola, Greek yogurt, berries, honey v

FROM THE WOOD-FIRED OVEN

Frittata della nonna, signature open faced omelette gf

Avocado toast, stracciatella, pesto, crisp chili v, vgo

Green breakfast bowl, wood fired vegetables, kale, avocado, green goddess, pinenut v, gf, df

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MONDRIAN EVENT OFFERINGS

CANAPES

Available in all areas except Level 3

choice of 6
choice of 9
choice of 12

COLD

Freshly shucked oyster, brown rice mignonette gf, df (a)

Prawn toast, brioche, yuzu mayo, sesame df (a)

Whipped goat's curd, beetroot and candied walnut tart v, gf

Stracciatella and confit tomato bruschetta, basil v

Pork rillettes, crostini, pickles df, gfo

Prosciutto, compressed rockmelon, green olive Gilda gf, df

Lemongrass chicken, sweet chilli caramel, rice paper, pickled carrot gf, df

Baby cucumber, miso pickled cream cheese v, gf

HOT

Comte, caramelised onion croquettes v

Charred short rib slider, pickled shallot, black garlic mayo

Baked aged cheddar and truffle pastries v

Seared scallop, horseradish dressing, potato df, gf (a)

Grilled king prawn skewers, mango gel, coconut crumb gf, df (a)

Crispy tofu skewer, satay, pickled carrot v, gf, df

Cauliflower Karaage, goats curd, hot honey, v, gf

Corn rib, tomato seasoning, chilli, coriander gf, df, v

SWEET

Pistachio and raspberry tartelette gf

Chocolate and bitter orange macaron gf

Passionfruit & honey madeleine

Vanilla and salted caramel mille-feuille

Hazelnut gianduja paris brest

Milk chocolate and almond sand roses gf

Assorted chocolate bonbons gf

CANAPE ADDITIONS

Available in all areas except Level 3

SUBSTANTIAL CANAPES

Prawn cocktail sandwich, marie rose gfo, df (a)

Slow cooked lamb shoulder, potato puree gf

Fried chicken, shallots, mustard miso mayo df

Vodka sauce, mac 'n' cheese gfo

Scallop empanada, saffron (a)

Kingfish ceviche, finger lime, wasabi df, gf (a)

TRUFFLE INSPIRED CANAPES

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

Seared Queensland scallop, cauliflower, truffle (a)

Mushroom, truffle wonton, smoked aioli

Crispy rice, spicy tuna, truffle (a)

Beef tartare, smoked cumin, black vinegar, truffle

CAVIAR INSPIRED CANAPES

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

Seasoned crumpet, black caviar (i)

Australian Bay Bug karaage, scampi caviar, kewpie mayo (a)

Wagyu beef skewer, black garlic puree, caviar (i)

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HAVEN CANAPES

Available on Level 3

choice of 6
choice of 9

Pacific oysters, apple mignonette df, gf (a)

Qukes, hummus, native dukkah vg, gf, df

Crudo, jalapeno salsa, avocado df

Tuna taramasalata, sourdough, radish df (a)

Beef tartare, miso, choux pastry df

Cheese empanadas with roasted chili and chipotle veg

Prawn toast with sesame & ginger df (m)

Woodfired scallop with artichoke & jamon gf, df (a)

Lamb kofta with labneh & sumac onions gf, df

SUBSTANTIAL CANAPES

Wagyu beef skewer with black garlic glaze df, gf

Seafood paella with saffron and chorizo gf, df (a)

Toasted sourdough with smoked crème fraiche, pea and Jamon

Ballina prawn rolls with spiced marie rose df

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SEATED EVENT MENU

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

2 course | one choice from each course

3 course | one choice from each course

Alternate drop | two choices from each course

'Ficelle' Baguette & Butter

STARTER

Braised beetroot, stracciatella, macadamia, micro herbs v, gf

Charred greens, roasted pear, pancetta, goat's curd, apple balsamic gf

Cold smoked ocean trout, horseradish cream, pickled apple, fennel gf (a)

Chicken pistachio terrine, apricot, gribiche, fine herb salad gf, df

MAIN

Beef tenderloin, hazelnut crumb, heirloom carrot, gratin, jus gf

Chicken breast, spinach puree, confit leek, peas, herb emulsion gf

Goldband snapper, cauliflower, raisins, almond crumb gf (a)

Honey roasted pumpkin, goat's curd, olive tapenade, puffed grains v, gfo, dfo

SIDES

Inclusive of two

Mixed leaves, red wine vinaigrette

Roasted chat potatoes, rosemary sea salt

DESSERT

Caramelised apple tart fine, calvados cream, apple cider caramel

Valrhona 70% chocolate mousse, tonka bean anglaise and textures gf

Strawberry & rhubarb charlotte, hibiscus and white chocolate

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PREMIUM SEATED EVENT MENU

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

3 course menu | Alternate drop

Min. 20 pax

'Ficelle' Baguette & Butter

STARTER

Choice of two

Warrigal & ricotta gnudi, brown butter, truffle gf, v

Rock melon, capocollo, buffalo mozzarella, salsa verde, aleppo gf

Crispy pork belly, sweet chilli caramel, pickled fennel, fermented chilli df, gf

Australian Bay bug, grilled baby gem, herbed crème fraiche, citrus gel gf

MAIN

Choice of two

Wagyu sirloin, miso cauliflower, roasted forest mushrooms, beef fat crumb, jus gf, df

Porcini crusted lamb rack, celeriac puree, caramelised shallot, truffle jus gf

Pork cutlet, sauce charcutiere, spec, silver beet gf

Ocean Trout, beurre blanc, warrigal greens, leek gf (a)

SIDES

Inclusive of two

Wood fired broccolini, cured egg yolk, pecans

Beef tallow roasted kipfler potatoes, red gum smoked salt

Mixed leaves, red wine vinaigrette

DESSERT

Choice of two

Floating island, vanilla custard, tropical fruits, salted caramel and almond gf

Single origin chocolate tart 2.0, kumquat compote, and cacao textures

Coffee & hazelnut mille-feuille, bourbon caramel

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MEDITERRANEAN SHARED TABLE MENU

Inspired by LiTO, expect a spread of Mediterranean classics – fresh antipasti, house-made pastas, and simple, satisfying mains. Familiar dishes with a little twist, made for a table full of guests.
Available in LiTO Restaurant, Ballroom, LVL 2, VeeRoom, Homes and Beach Houses

BREAD

LiTO signature focaccia, rosemary, confit garlic & Olssen's salt v

ANTIPASTI | *Choice of three*

Marinated olives chilli, herb and citrus v, gf, df

Tuna crudo, red pepper, capers, stracciatella, hazelnuts gf (a)

Chargrilled Fremantle octopus, cannellini beans, labneh, Mediterranean dressing df (a)

O'Connor Angus eye fillet carpaccio, shallots, egg yolk, pecorino cream, chives, mustard gf

Byron Bay burrata, roasted pumpkin, amaretti crumble, pepita v

Salumi tasting plate, 3 daily cured meats, sourdough, EV olive oil, aged balsamic df

Arancini, burnt pumpkin, truffled honey, goats cheese v

Signature bruschetta, heirloom tomato, confit garlic, stracciatella, pistachio v

PASTA | *Choice of one (gfo)*

Saffron risotto, osso bucco, pickled onion, hazelnut, jus gf

Crab linguine, spanner crab, sobrasada butter, stracciatella, finger lime

Pappardelle ai funghi, mixed mushroom ragu, parmigiano, truffle v

Oxtail and short rib ragu, rigatoni, parmigiano

MAINS | *Choice of one*

Woodfired Bangalow porchetta, shaved fennel, roast potatoes, salsa verde gf

Lito eggplant parmigiano, napoli, smoked scarmorza, stracciatella, parmigiano v, gf

Tweed line caught fish fillet, "caponata" inspired salsa gf

Rotisserie Elgin Valley whole chicken, aromatic Mediterranean herb butter, braised red cabbage gf

Woodfired Ballina king prawns, 3 pcs, burnt butter, hazelnut romesco, lemon gf

SIDES | *Choice of two*

Kipfer potatoes, rosemary, thyme, Olssen's salt v, df, gf

Roasted beetroot, carrots, labneh, aleppo pepper v, gf

Charred garden greens, lemon, EV olive oil emulsion v, gf

Farro and Zucchini salad, roasted pumpkin, rocket, parmigiano v

DESSERT | *Choice of one*

LiTO tiramisu, amaretto & coffee mascarpone cream
Chocolate & hazelnut torte gf
Orange & ricotta cheesecake
Torte della Nonna

Sample menus. Subject to change based on seasonal availability

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COASTAL SHARED TABLE MENU

Inspired by Haven Restaurant, this shared table menu covers all the bases — fresh seafood, quality Wagyu cuts, and simple sides done well, all designed to be passed around and enjoyed together.
Available in Haven Restaurant, Ballroom, LVL 2, VeeRoom, Homes and Beach Houses

Sourdough
Confit garlic, smoked seaweed butter v

ENTREES | *Choice of three*

Cucumber, green olive chimichurri, labneh gf, df

Line caught sashimi, ponzu, white soy, citrus segments gf, df (a)

Beef tartare, smoked cumin, Pedro xeminez

Grilled prawns, roasted tomato, nduja butter gf (a)

Heirloom tomato, sourdough croutons, capsicum df

MAINS | *Choice of two*

Market fish of the day, lemon green pil pil gf, df (a)

Spring chicken with jerk spice, charred cucumber gf

Wagyu 4-5+ tri tip cognac peppercorn sauce df

Sir Harry Wagyu Rump with black garlic jus df, gf

Lemon, pea and parmesan orzo v, dfo

SIDES | Inclusive of two

Butterleaf lettuce & honey mustard dressing vg, gf, df

Paris mash with chives gf

DESSERT | *Choice of one*

Valrhona 70% choc fondant with miso caramel and popcorn ice cream nf

Crème caramel with pear compote and wattleseed gf, nf

ADDITIONS

Char-grilled Angus beef OP rib

Grilled Southern rock lobster 800gr (half per person)

Beluga caviar bump

Chilled sharing seafood tower

Sample menus. Subject to change based on seasonal availability

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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. Not available on Level 3. Minimum 15 pax. 1-hour duration

ANTIPASTI GRAZING TABLE

This is a beautifully styled grazing table, consisting of incredible cured meats, LiTO's signature antipasti, farmhouse cheese, fresh and dried fruits and a selection of house made crispbreads.

CRUDO BAR

Market fresh catch prepared simply
Wildflower Gin and tonic granita, Pacific Oyster gf, df (a)
Bluefin tuna, crispy rice, avocado, sesame gf, df (a)

Pass around

Kingfish crudo, cucumber, yuzu kosho, olive oil gf, df (a)

Scallop, finger lime ponzu, pink peppercorn df (a)

Prawn, citrus gel, fermented chilli, cracker gf, df (a)

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LIVE OYSTER STATION

Our live oyster station delivers a premium seafood experience, where the chef will shuck oysters in front of guests, served with the perfect accompaniments. This interactive station combines freshness with sophistication, making it a real centerpiece for luxury events.

Add Caviar

Oscietra prestige (i)

Oscietra gold (i)

**Add Beluga caviar, potato blinis and chives*

SEAFOOD BAR

An incredible display of local Australian 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 along with being present to explain each item and what accompaniment suits each.

AUSTRALIAN WAGYU EXPERIENCE

An immersive celebration of Australia's finest premium beef, expertly prepared and presented to order by our chefs. Each preparation is finished with carefully selected accompaniments, house-made sauces and seasonal garnishes, while our chefs share the story behind each cut and recommend the ideal pairing to enhance every bite.

NITRO CHOC TOP EXPERIENCE

Liquid nitrogen chocolate ice cream prepared live by a pastry chef, creating an instant frozen-to-order experience.

Finished with a crisp chocolate shell and premium toppings for texture, contrast, and theatre.

A signature interactive dessert station delivering luxury, freshness, and pure culinary showmanship.

DESSERT MIXOLOGY

Experience mixology reimagined through the lens of our Pastry Chef, where iconic cocktails are transformed into refined desserts live in front of guests.

Watch classic serves such as Piña Colada, Mojito, Espresso Martinis... evolve into elegant, sweet creations.

A theatrical pastry experience blending technique, aroma, and flavour in real time for a true luxury dining moment.

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HAVEN CABANA & POOL CLUB

Only available in Haven Cabanas and Pool Club. Minimum 6 pax (2 hours duration)

SEAFOOD PLATTER

Oysters, Ballina king prawns, scallop ceviche, sashimi, octopus gildas, smoked mussels and accompaniments (a)

SPANISH TAPAS PLATTER

Grilled artichokes, Manchego cheese, olives, pepper berry and pork salami, anchovies, charred shishito peppers, mussels

POOLSIDE BBQ

Choice of 4

King prawn, tomato sambal df, gf
Chicken thigh, tarragon aioli df, gf
Pork belly, spring onion & ginger df, gf
Lamb kofta, almond & sumac onion gf
Wagyu beef, black garlic & chive df, gf
Baby squid, Padron peppers & lime df, gf
Spiced mushroom, coriander yoghurt gf

LOBSTER ROLL STATION

Chilled lobsters & prawns (a)
Potato brioche rolls and Haven accompaniments

ADDITIONS

Caviar bump
Shoestring frites, Haven signature salt

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BEVERAGE PACKAGES

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CLASSIC

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Rockbare Click 99 Sparkling

WHITE
Rockbare Click 99 Pinot Gris
Rockbare Click 99 Chardonnay

RED
Cloud St Pinot Noir

ROSÉ
Cloud Street Rosé

BEER
Lager: Burleigh Bighead No Carb
Pale Ale: Burleigh Twisted Palms
Ginger Beer: Little Dragon
Non-Alc: Heaps Normal 0%

DELUXE

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Mojo Prosecco

WHITE
Tai Tira Sauvignon Blanc
Sticks Chardonnay

RED
Fringe Société Pinot Noir

ROSÉ
Hesketh 'Wild at Heart'

BEER
Lager: Burleigh Bighead No Carb
Pale Ale: Burleigh Twisted Palms
Ginger Beer: Little Dragon
Non-Alc: Heaps Normal 0%

PREMIUM

2 hours

3 hours

4 hours

5 hours

SPARKLING
Veuve Ambal Cremant de Bourgogne Brut

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

ROSÉ | choose one
Rameau d'Or Petit Amour Provenance

BEER
Lager: Burleigh Bighead No Carb
Pale Ale: Burleigh Twisted Palms
Ginger Beer: Little Dragon
Non-Alc: Heaps Normal 0%

PROSECCO ON ARRIVAL

Colesel Prosecco Brut DOC NV, Veneto, Italy

CHAMPAGNE ON ARRIVAL

Moet en Chandon Épernay, France

CHAMPAGNE ADD-ON

Min 2HR

Billecart Salmon La Reserve NV, Ay, France

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

BEVERAGE PACKAGES

SOFT DRINKS

2 hours

3 hours

4 hours

5 hours

COCA-COLA RANGE
Classic
No-sugar
Ginger Ale
Tonic
Sprite
Soda

JUICES
Apple
Orange
Pineapple
Cranberry

NON-ALCOHOLIC

2 hours

3 hours

4 hours

5 hours

NON NON-ALCHOLIC WINE RANGE
Toasted-Cinnamon
Yuzu and Salted Raspberry

Heaps Normal Lager

Lyre's non-alcoholic sparkling

ZERO% COCKTAILS | choose two
Golden Door California (Lyre's agave, orange juice, pineapple, lime)
Kamalaya – Thailand (coconut, lime, mint, lemon)
Euphoria – Greece (Lyre's amaretti, pineapple, cranberry, passionfruit)
Aperol Spritz (Lyre's Italian orange aperitif with Lyre's sparkling)

Still and sparkling water included in all beverage packages.

BEVERAGE ADDITIONS

CLASSIC SPIRITS

Choose up to four.

Vodka - 42 Below
Gin - Bombay Sapphire
Tequila - Cazadores
Whiskey – Dewar's 12 Scotch
Rum - Bacardi Blanca OR Bacardi Oro
Bourbon – Buffalo Trace

PREMIUM SPIRITS

Choose up to four.

Vodka – Belvedere
Tequila – Patron
Gin – Ink OR Brookies
Whiskey – Jameson OR Jack Daniels
Rum – Husk OR Kraken
Bourbon – Wild Turkey 101
Scotch – Johnnie Walker Black

DELUXE SPIRITS

Choose up to four.

Vodka – Grey Goose
Tequila – Solento OR 1800 Coconut
Gin – Tanqueray 10 OR Hendrick's
Whiskey – Gentleman Jack
Bourbon – Woodford Reserve
Scotch – Glengrant 15year

BEVERAGE ADDITIONS

COCKTAILS ON ARRIVAL

Available as an add-on

Choose up to two.

Margarita - your choice of classic, spicy or coconut

Caipiroska - your choice of classic, lychee or passionfruit

Espresso Martini

Aperol Spritz

COCKTAILS

Available as an add-on to an existing beverage package

Minimum 2 hours. Choose up to two.

Margarita - your choice of classic, spicy or coconut

Caipiroska - your choice of classic, lychee or passionfruit

Espresso Martini

Aperol Spritz

LITO BEVERAGE PACKAGES

DELUXE

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Colesel Prosecco

WHITE | choose two
Giant Steps Chardonnay
Musita Grillo Karima DOC
Monte Zovo Soave DOC

RED | choose two
Giant Steps Pinot Noir
Pala Centosere Cannonau di Sardegna DOC
Eldorado Road Quasimodo (Nero d'Avola/Durif/Shiraz)

ROSÉ | choose one
Collector Shoreline Sangiovese

BEERS ON TAP
Felons Lager
Stone & Wood Pacific Ale
Great Northern 3.5
Balter XPA
Burleigh Bighead No Carb Lager

PREMIUM

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Colesel Prosecco

WHITE | choose two
Giant Steps Chardonnay
Dog Point Sauvignon Blanc
Kris Della Venezia Pinot Grigio

RED | choose two
Nanny Goat Pinot Noir
Tar and Roses The Fog Nebbiolo
Pierri Occasione Shiraz

ROSÉ | choose one
D'Estoublon Roseblood Rose

BEERS ON TAP
Felons Lager
Stone & Wood Pacific Ale
Great Northern 3.5
Balter XPA
Burleigh Bighead No Carb Lager

Heaps Normal 0% lager, fruit juices, soft drinks, still and sparkling water included in all beverage packages.

HAVEN BEVERAGE PACKAGES

PREMIUM

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Idée Fixe Premier Brut BDB

WHITE | choose two
Craggy Range Chardonnay
Bleasdale Sauvignon Blanc
Kris Della Venezia Pinot Grigio

RED | choose two
Pallise Pencarrow Pinot Noir
Smith & Hooper Reserve Merlot
Langmeil Valley Floor Shiraz

ROSÉ | choose one
Bulman Rosé

BEER
Felons Lager
Stone & Wood Pacific Ale
Balter XPA
Great Northern 3.5
Burleigh Bighead
Twisted Palms Pale Ale
Black Hops GOAT
Kirin Ichiban Lager
Peroni Azzurro
Little Dragon Ginger Beer

LUXURY

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Billecart Salmon La Reserve NV, Ay, France

WHITE | choose two
Kooyong Estate Chardonnay
Ocean Eight Pinot Gris
Dog Point Sauvignon Blanc

RED | choose two
Levantine Hill Pinot Noir
John Duval Plexus GSM
Heathcote Estate Shiraz

ROSÉ | choose one
D'Estoublon Roseblood Rosé

BEER
Felons Lager
Stone & Wood Pacific Ale
Balter XPA
Great Northern 3.5
Burleigh Bighead
Twisted Palms Pale Ale
Black Hops GOAT
Kirin Ichiban Lager
Peroni Azzurro
Little Dragon Ginger Beer

Heaps Normal 0% lager, fruit juices, soft drinks, still and sparkling water included in all beverage packages.

POOL CLUB BEVERAGE PACKAGES

DELUXE

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Mojo Prosecco

WHITE
Tai Tira Sauvignon Blanc
Sticks Chardonnay

RED
Fringe Société Pinot Noir

ROSÉ
Hesketh 'Wild at Heart'

BEER
Felons Lager
Stone & Wood Pacific Ale
Balter XPA
Great Northern 3.5
Burleigh Bighead
Little Dragon Ginger Beer

PREMIUM

2 hours

3 hours

4 hours

5 hours

WINE

SPARKLING
Colesel Prosecco Brut DOC NV, Veneto, Italy

WHITE | choose two
Craggy Range Chardonnay
Bleasdale Sauvignon Blanc
Kris Della Venezia Pinot Grigio

RED | choose two
Pallise Pencarrow Pinot Noir
Smith & Hooper Reserve Merlot
Langmeil Valley Floor Shiraz

ROSÉ | choose one
Bulman Rosé

BEER
Black Hops G.O.A.T Hazy IPA
Twisted Palms Tropical Pale Ale
Kirin Ichiban Japanese Lager
Peroni Nastro Azzurro
Little Dragon Ginger Beer

Heaps Normal 0% lager, fruit juices, soft drinks, still and sparkling water included in all beverage packages.

INFORMATION AND MENUS CORRECT AS OF AUGUST 2026 AND SUBJECT TO CHANGE.

GOLD COAST

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MONDRIAN