

# 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

MONDRIAN  
GOLD COAST



# 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

Additional cost per person | 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



# PRE-STRATEGY 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 or protein drink 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  
Crushed avocado, grain sourdough, EVOO V  
Frittata, Bloody Mary spiced tomatoes V, DF  
Warm banana and walnut bread

## CLASSIC BREAKFAST

*Enjoy a selection of LiTO breakfast classics to fuel you and your team ahead of a day filled with dynamic discussions.*

House-made bombolone selection  
Shaved salami and taleggio jaffle  
Aged balsamic roasted mushroom toast, gremolata V  
Frangipane tart, rosato spiked strawberries, icing

## 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

# STRATEGY BREAKS

Ballroom breaks are served at LITO.

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 power bars 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, ricotta, salsa verde, pine nuts  
Heirloom tomato skewers, pesto rosso V, GF, DF

## AFTERNOON PICK ME UP

*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 gorgonzola 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 or working table lunch | included in strategy packages

Haven shared lunch

## LiTO FAMILY-STYLE LUNCH

### TO START

Wood-fired breads, Joseph's virgin olive oil, salt flakes V

Caponata, eggplant, capsicum, pine nuts V

Stracciatella, house-pickled zucchini, dill V, GF

Arancini, porcini mushroom and taleggio V

### MAINS

Roast chicken, panzanella and white polenta stuffing

Smashed potatoes, confit garlic V, GF

Wild rocket, shaved parmesan, EVOO V, GF

### DESSERT

LiTO Tiramisu

## WORKING TABLE LUNCH

### 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, endive, honey roasted beets and gorgonzola salad V, GF

Slow-cooked beef ragu, rigatoni, parmesan

Baked Tuscan ricotta and orange cheesecake

Seasonal Southeast Queensland cut fruit and pressed Juice V, GF

## HAVEN SHARED LUNCH

### TO START | SHARED PLATES

Potato flatbread, whipped butter V

Hamachi Crudo, shallots, capers, Alto citrus olive oil, nasturtium GF, DF

Taramasalata, scenic rim vegetables and leaves, bottarga

Charred padron peppers, sherry vinegar, salt flakes V, GF

### MAINS

Alternate drop

Line Caught Fish Fillet, Caramelised seaweed butter GF  
Or

Grass fed Angus Sirloin, Coppertree Farms chargrilled black garlic jus GF

Wood fired greens, cured egg yolk, Tweed Coast pecans

Shoestring frites, Haven signature salt

### DESSERT

Signature Haven wood-fired Basque cheesecake GF

# MONDRIAN EVENT OFFERINGS





# CANAPES

## COLD

Freshly shucked oyster, rosé pickled cucumber GF, DF  
Smoked ocean trout, roe, crème fraiche, 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 manchego balls, 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 fraiche  
Chocolate slice, chocolate textures GF  
Vanilla cream and pecan praline choux  
Assorted chocolate bonbons GF



# CANAPE ADDITIONS

## SUBSTANTIAL CANAPES

Additional cost per person | 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  
Regional frito misto bowls, herb yoghurt  
Rigatoni, mac 'n' cheese, lardons  
Seafood and garden vegetable pot pies, salsa verde

## TRUFFLE INSPIRED CANAPES

Additional cost per person | 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

Additional cost per person | 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



# SEATED EVENT MENU

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

Charred garden Brussels sprouts, duck prosciutto, goats' curd GF

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

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

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

## MAIN

Grain-fed angus beef tenderloin, marrow crumbs, roasted cauliflower, olive jus Corn-fed chicken breast, romesco, black barley, root vegetables and lardons DFO

Roast Murray Cod, saffron mash, sautéed Warrigal greens, toasted almonds GF

Honey roasted pumpkin, goats' curd, Swiss brown tapenade, puffed grains V, GFO

## SIDES

Currumbin Valley leaves, red wine and shallot vinaigrette

Lemon roasted chat potatoes, rosemary sea salt

## DESSERT

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 and Unique Spaces.

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

## STARTER

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 fraiche, mint GF

## MAIN

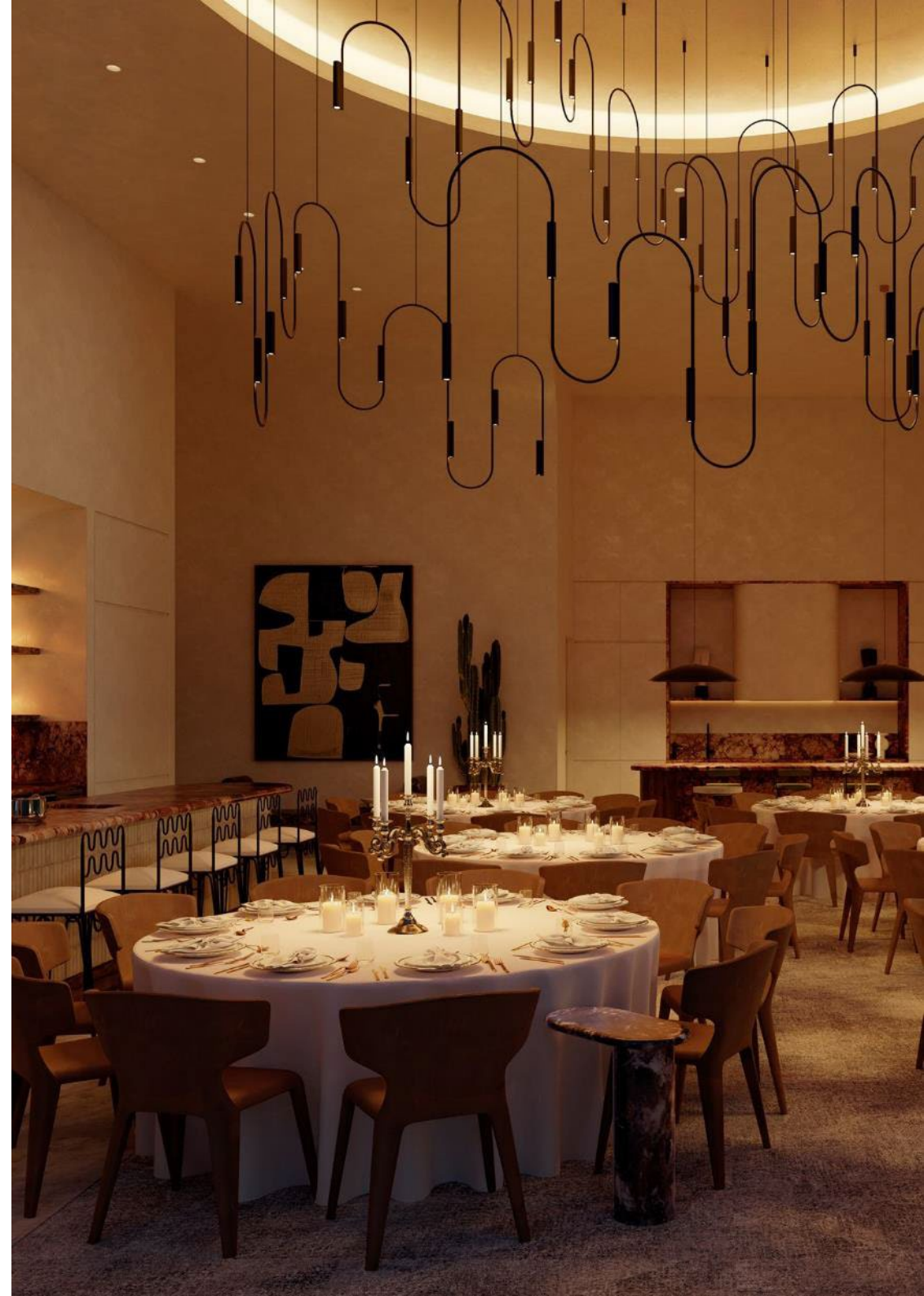
Grain-fed Wagyu sirloin, marrow crumbs, roasted forest mushrooms, jus  
Crusted lamb rack, caramelised fennel, soft truffle polenta, truffle jus GF  
Brisbane Valley jumbo quail, brussels sprouts, crisp pancetta, Syrah glaze  
Goldband snapper, black mussel, chorizo and tomato cassoulet GF

## SIDES

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

## DESSERT

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



# LiTO 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 all event venues.

## BREAD

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

## ANTIPASTI

*Choice of four*

Ciccioli - roasted chicken rillettes, crostini, figs

Crudo - black kingfish, samphire and almonds

Tomatoes - heirloom tomatoes, pesto rosso

Cherry peppers - whipped goat's curd and fennel fronds

Burrata - compressed rockmelon, toasted pistachio

Straciatella - house-pickled zucchini, dill V, GF

Prosciutto di Parma - compressed rockmelon GF, DF

Sopressa Milano - red wine, black pepper

Classic mortadella - pistachio

## PASTA

*Choice of two*

Lamb ragu saffron pappardelle - slow-cooked lamb ragu

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

Wood fired pumpkin cappelletti - ricotta, sage and pine nuts

Penne napoletana - Mount Tamborine straciatella, basil

## MAINS

*Choice of two*

Chicken - rotisserie chicken, panzanella and white polenta stuffing

Porchetta - pork belly, pork and fennel sausage, sage, black garlic

Prawns - king prawns alla griglia, crisp chili, lemon, bottarga

Mushroom - grilled portobello mushrooms, pine nut, buckwheat, asiago

Cauliflower - wood-fired cauliflower, whipped ricotta sorrel, mint, pine nut

## SIDES

*Choice of two*

Wood-fired mushrooms - herbs and garlic

Charred broccolini - salsa verde, almonds

Creamy white polenta - white truffle, fontina

Crisp smash potatoes - confit garlic

Wild rocket - shaved parmesan, EVOO

Green leaves - red wine and shallot vinaigrette

## DESSERT

*Choice of two*

Tiramisu - LiTO tiramisu

Woodfired crostata - corella pear, spiced compote

Limoncello baba - housemade Limoncello, brioche, whipped cream

Torte della Nonna - short vanilla pastry, lemon infused cream, pine nuts

## ADDITIONS

Southern rock lobster bucatini - Archie Rose vodka sauce, sea urchin | \$18 per person

Westholme Cross MBS 6-7+ - Wagyu bone in sirloin 600gr | \$18 per person

Italian Cheese Platter - Taleggio, gorgonzola, pecorino, friutto di mostarda, walnut bread | \$18 per person

# HAVEN 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 all event venues.

## BREAD

Seawater sourdough - whipped cultured butter V

## BITES

*Choice of four*

Crudo - daily fish, shallots, capers, alto citrus olive oil DF, GF

Padron Peppers - charred peppers, sherry vinegar, salt flakes V, GF

Croquetas - salted fish, remoulade, chives

Market best oysters - fingerlime mignonette

Tuna - desert lime, avocado crem, tartlet

Spanner crab - macadamia cream, apple, chives, tapioca

Octopus skewer - romanesco, hazelnuts

Wagyu 9+ skewer, black garlic, puffed grains

## ENTREES

*Choice of two*

Taramasalata - Scenic Rim vegetables and leaves, bottarga

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

Spanner crab linguini - egg pasta, shellfish bisque, bush tomato, chives

Stracciatella - Coopers Shoot heirloom tomatoes, olives, Alto olive oil

## MAINS

*Choice of two*

Market fish of the day - caramelised seaweed butter GF

Wood fired lamb shoulder - black garlic jus, society garlic GF, DF

Coppertree Farms chargrilled Angus sirloin - black garlic jus GF

## SIDES

*Inclusive of two*

Currumbin Valley leaves, Alto chardonnay dressing, soft herbs V, GF

Crispy chat potato - lemon gremolata V, GF

## DESSERT

*Choice of two*

Wood-fired Haven cheesecake - honey, stracciatella GF

The Slam - Valrhona dark chocolate, Allpress coffee, wattle seed

Native Ice cream bar - mango, macadamia, finger lime

## ADDITIONS

Chargrilled Angus beef OP rib, green chimichurri GF, DF

Line caught whole fish

Southern rock lobster

# HAVEN PRIVATE MENU

Designed for exclusive, intimate gatherings.

Available in VeeRoom, 54 E.S.P, 56 E.S.P.

## BREAD

Seawater sourdough - whipped cultured butter V

## STARTERS

*Shared plates*

Dry aged yellowfin tuna, oyster cream, confit tomato, elderflower  
Mud Crab Salad, baby gem hearts, avocado, dill dressing, bottarga  
Stracciatella, heirloom tomato, dehydrated olive, basil oil, tomato jelly

## MAINS

*Choice of two*

Coral Trout, Champagne Buerre Blanc, caviar, nasturtium  
Tasmanian Lamb loin, spring peas, nasturtium, jus au naturale  
Shimo Wagyu beef 7+, pencil leeks, truffled celeriac, black garlic jus

## SIDES

*Choice of two*

Wood Fired Greens, cured egg yolk, tweed coast pecans  
Shoestring frites, haven signature salt

## 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 brulé, citrus tartare, shiso  
Warm apple tatin - Tommerup Dairy vanilla creme fraiche, puff pastry

## ADDITIONS

Beluga Caviar Bump | \$30 per person  
Chilled Sharing Seafood Tower | \$45 per person

## PRE-DINNER CANAPES

**\$28 per person | choice of 3**

**\$45 per person | choice of 5**

Market best oysters, finger lime and pepper berry mignonette  
Qukes on embers, smoked labneh, macadamia dukkha, nasturtium  
Green peas, ricotta, citrus gel, soft herb, wattle seed tartlet  
Sweetwater cray, brioche, butter, lardo, roasted shell seasoning  
Mud Crab cylinder, finger lime, crab mayonnaise  
Dry aged tuna, taramasalata, finger lime, seaweed tartlet  
Kangaroo tartare, native pepper berry, brioche, cured egg yolk

*Menu alternatives are available on request for dietary requirements. Please contact our sales team to design a customised menu for your event.*

# HAVEN CABANA MENUS

## CAVIAR

Oscietra - Anna Dutch NL 50g  
Crisp potato scallops, Balter XPA batter  
Tommerup Dairy creme fraiche

## CHILLED SEAFOOD SELECTION

**\$88 per person**

Oysters, Australian bay bugs, Ballina king prawns, Tweed Coast spanner crab  
Abrolhos scallop, mussels  
Add whole southern rock lobster  
Add caviar 30g with accompaniments

## CANAPES AND BITES

**\$68 per person**

Pickled yellow beetroot, whipped goats' cheese, dehydrated olive (V)  
Market best oysters, finger lime and pepper berry mignonette  
Prawn skewer, caramelised seaweed butter  
Kingfish ceviche, lemon myrtle, oxalis, tapioca crisp  
Salted fish croquetas, remoulade, chives

## ADDITIONS

**\$24 per person**

Fillet "OH" Fish sliders, cheese, fingerlime tartare, milk bun  
Pure 9+ Wagyu beef skewer, black garlic, puffed grains





# HAVEN CABANA MENUS

## MENU ONE

### OYSTER PLATTER

Selection of oysters served on ice

Finger lime mignonette

Husk gin and tonic

Fermented chilli

### BITES

Haven taramasalata – Scenic Rim vegetables and leaves, bottarga, potato flat bread

Croquetas - salted fish, remoulade, chives

Fillet "OH" Fish sliders - house made fish finger, cheese, fingerlime tartare, milk bun

### HIBACHI SKEWERS

BBQ Ballina king prawns, caramelised nduja butter

QLD Westholme Pure 9+ full blood wagyu, black garlic, puffed grains

Grilled Padron Peppers, sherry vinegar, haven signature salt

### DESSERT

Native ice cream bars, mango, macadamia, finger lime

## MENU TWO

### OYSTER PLATTER

Selection of oysters served on ice

Finger lime mignonette

Husk gin and tonic

Fermented chilli

### BITES

Haven taramasalata – Scenic Rim vegetables and leaves, bottarga, potato flat bread

Cauliflower popcorn – Scenic Rim, saltwater brine, chermoula, seeds and grains

Croquetas – salted fish, remoulade, chives

Fillet "OH" Fish sliders - house made fish finger, cheese, fingerlime tartare, milk bun

Line caught daily crudo – Tweed Coast, shallots, capers, Alto citrus olive oil, nasturtium

### CHOICE OF:

### CHILLED SEAFOOD PLATTER

Australian bay bugs, Ballina king prawns, Tweed coast spanner crab, Abrolhos scallops and mussels

### OR:

### BALTER XPA BATTERED FISHERMANS PLATTER

Daily seafood selection, shoestring frites, finger lime tartare

### DESSERT

Native Ice-cream bars, mango, macadamia, finger lime

Local seasonal fruit plate (served on ice)

# 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.

## 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 - Fermented chilli, smoked macadamia cream  
Bluefin Tuna - Salsa verde, crispy capers  
9+ full blood wagyu - black garlic, puffed grains  
Padron Peppers - Sherry vinegar, haven signature salt

## 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, dessert lime, sherry vinegar dressing, sea blight (on the shell)

Prawn and lychee ceviche, chilli, crispy shallots, prawn cracker

Gin cured salmon, seaweed creme fraiche, potato rosti

### 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

## 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 Souffle 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

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

\*Add Beluga caviar, potato blinis and chives available for an additional cost per person

## POP UP PACKAGES

### THE JOURNEY

Choice of one Usual Suspect

Choice of one Seafood

Choice of one Sweet Ending.

# BEVERAGE PACKAGES



# BEVERAGE PACKAGES

## CLASSIC

### 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

### 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

### 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

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

Additional cost per person

*Choose up to four*

Vodka - 42 Below

Gin - Bombay Sapphire

Tequila - Cazadores

Whiskey - Dewars

Rum - Bacardi Gold

## PREMIUM SPIRITS

Additional cost per person

*Choose up to four*

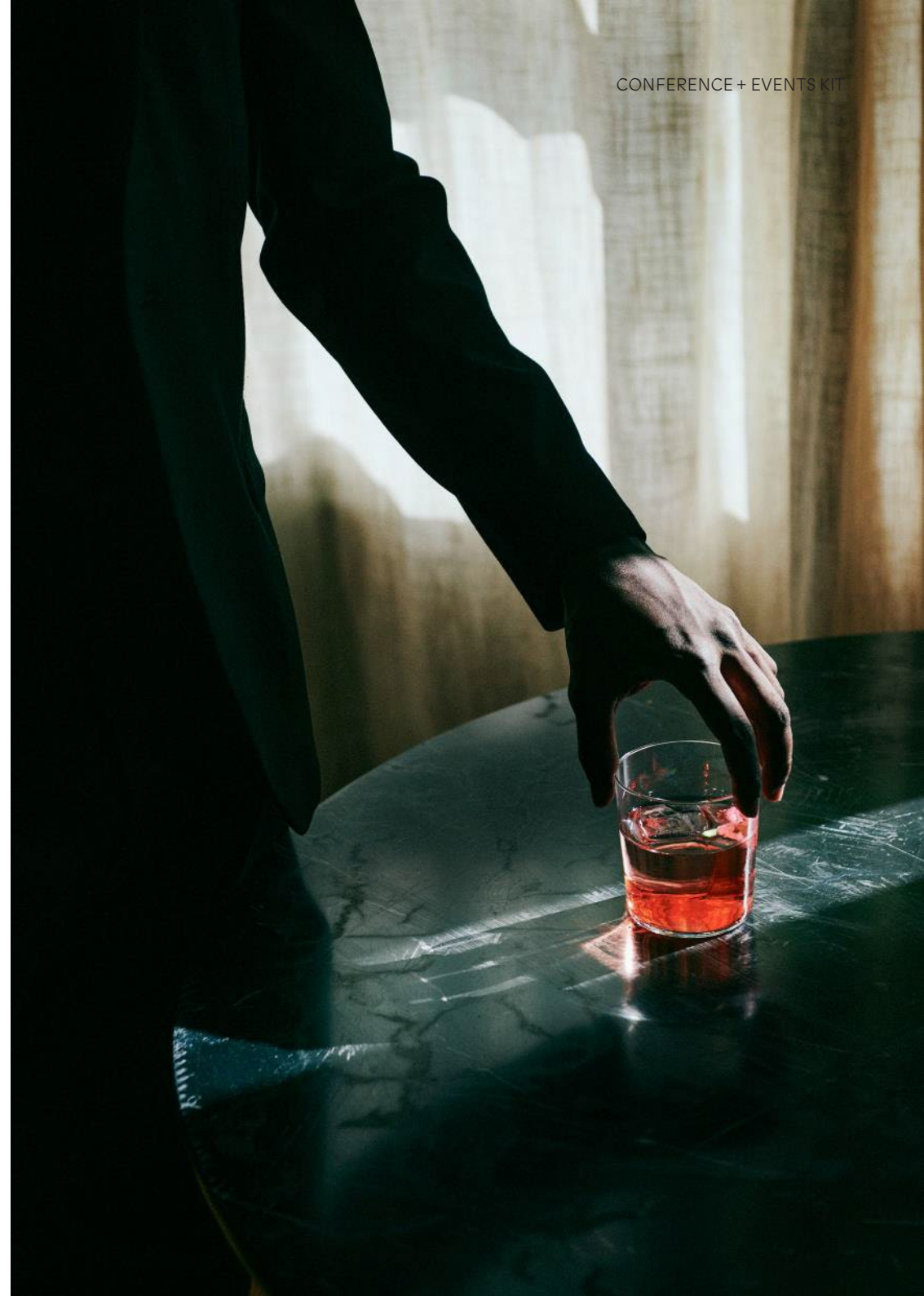
Vodka - Grey Goose

Gin - Hendricks

Tequila - Patron Silver

Whiskey - Angel's Envy

Rum - Havana Anejo



INFORMATION, MENUS + RENDERS IS CORRECT AS OF FEBRUARY 2025  
AND SUBJECT TO CHANGE. PRICING AVAILABLE UPON REQUEST.

GOLD COAST  
[WWW.MONDRIANHOTELS.COM](http://WWW.MONDRIANHOTELS.COM)



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