

MONDRIAN

GOLD COAST

BEACHSIDE
EVENTS



CONTENTS

EVENT SPACES	4
MENUS	12
STAY THE NIGHT	17
EXTEND THE ACTIVITIES	20
CIEL SPA	21
RESTAURANTS	22
WHAT'S NEXT	24
FINER DETAILS	25

EVENTS WORTH CELEBRATING

Whether you're planning a private gathering or a grand celebration, Mondrian Gold Coast offers the perfect setting to match your style. From the first detail to the final moment, our team is here to bring your vision to life with creativity and care. Bold or understated, classic or completely unexpected, this is your event, reimagined. Let's make it unforgettable.

Enquire now:

goldcoast.sales@mondrianhotels.com





SPACES

Our distinctive spaces offer the perfect setting for sophisticated social gatherings, from elegant soirées to milestone celebrations. Thoughtfully designed with refined style and effortless flow, each venue provides a luxurious canvas to bring your unique vision to life.



VEE ROOM

Capacities

- Cocktail: 90 people
- Seated: 50 people

Inclusions

- Five-hour event with service
- Food and beverage selections
- Mondrian event Furnishings
- Room set up
- External styling permitted

Minimum Spend

starts at \$17,000

Located on Level 24, the Vee Room (Sky House) offers a refined coastal setting for intimate celebrations, from elegant dinners to stylish cocktail receptions. Light-filled and equipped with an integrated audio system, it blends seaside charm with modern luxury for a truly memorable occasion.



E.S.P

Capacities

- Cocktail: 40 people
- Seated: 10 people

Inclusions

- Five-hour event with service
- Food and beverage selections
- Mondrian event Furnishings
- Room set up
- External styling permitted

Minimum Spend

starts at \$8,000

Located on the Esplanade, our E.S.P (Beach Houses) are the pinnacle of private event celebrations. More than just beautiful spaces, they offer a truly unique setting for your main event – from a sunlit soirée to an intimate dinner or a vibrant reception. These coastal retreats provide a stylish and private backdrop for unforgettable moments.



MONDRIAN BALLROOM

Capacities

- Cocktail: 350 people
- Seated: 220 people

Inclusions

- Five-hour event with service
- Food and beverage selections
- Mondrian event Furnishings
- Room set up
- External styling permitted

Minimum Spend

starts at \$10,000

The Mondrian Ballroom is one of our signature event spaces, perfectly suited for private celebrations. With the flexibility to be divided into two separate rooms, it can adapt seamlessly to both intimate gatherings and larger occasions. The Ballroom also features its own private entrance directly from the Esplanade, offering an exclusive arrival experience for you and your guests.



HAVEN RESTAURANT + POOL CLUB

HAVEN RESTAURANT

starts at \$25,000

A seated format, ideal for larger groups seeking a private and intimate dining experience.

Seated | 150 people

HAVEN BAR

starts at \$15,000

Cocktail style setup, suited for more relaxed occasions.

Cocktail | 100 people

Seated | 70 people

POOL CLUB POOL

starts at \$10,000

Whether it's the full pool area (minus cabanas) or just the pool, you can soak up the sun while enjoying your event.

Cocktail | 120 people

POOL CLUB LOUNGE

starts at \$10,000

Situated outdoors, this space is designed for a laid-back and comfortable setting.

Cocktail | 100 people

Seated | 70 people

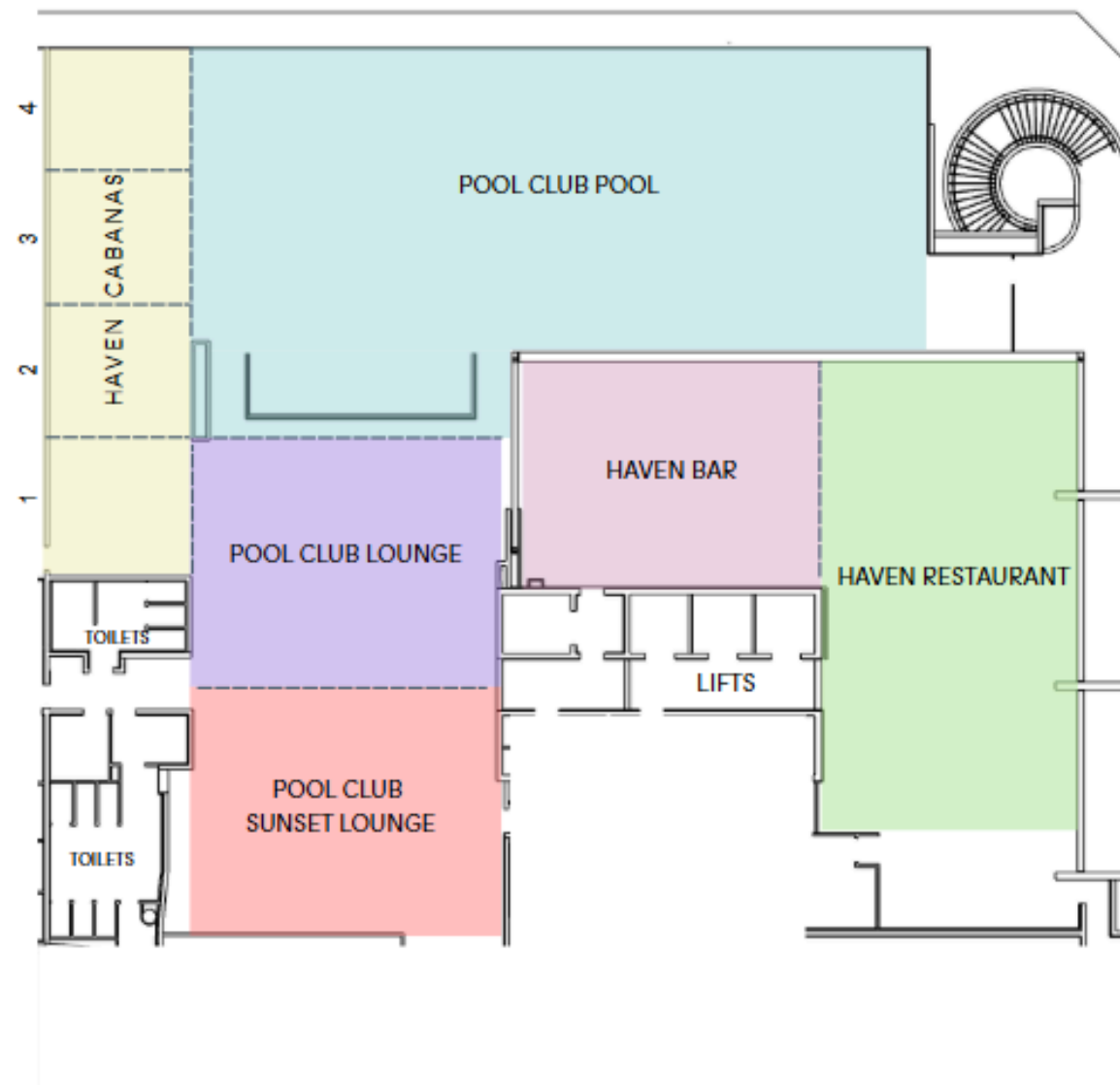
HAVEN CABANAS

starts at \$1,500

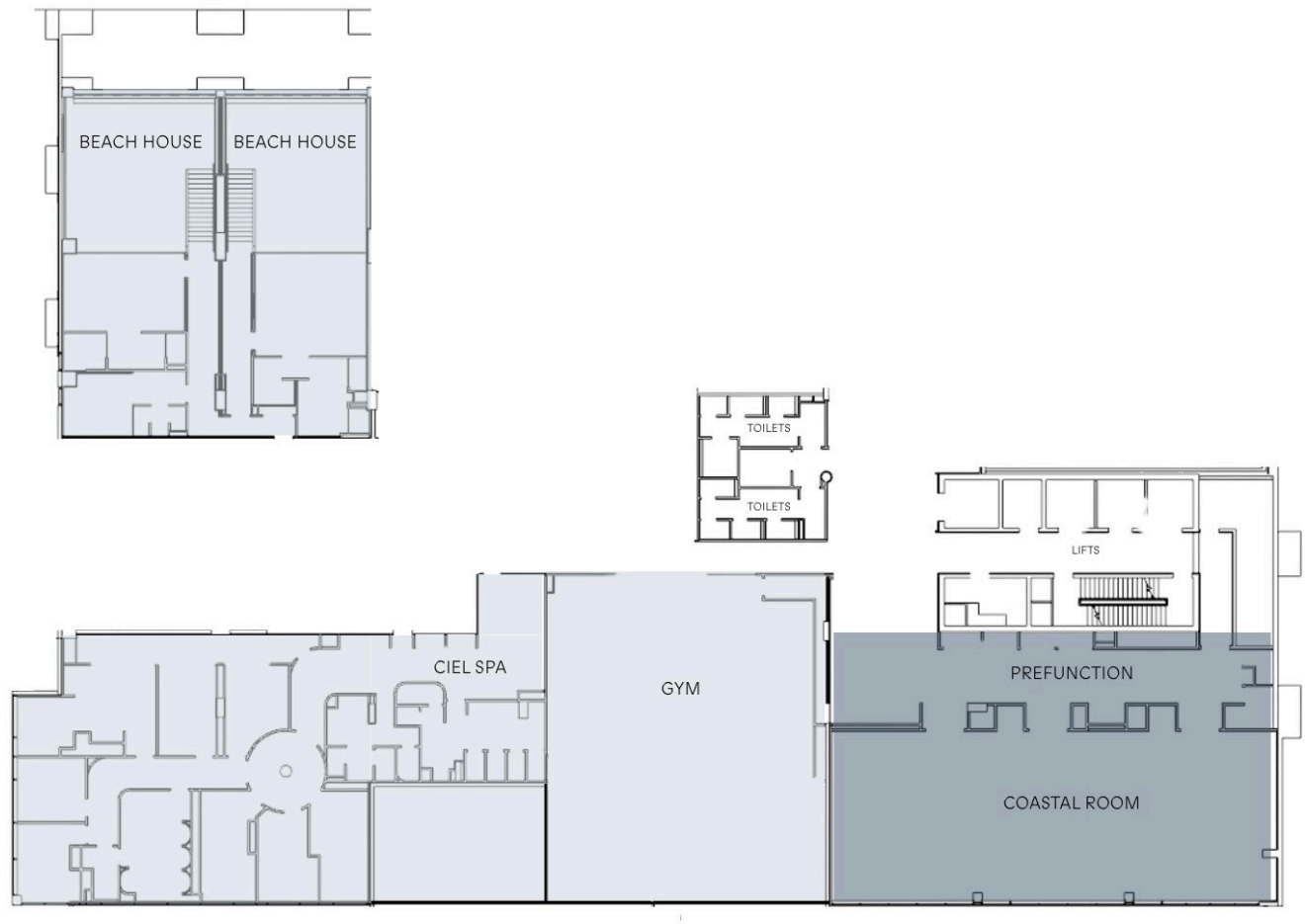
Relax in a semi-private cabana for a few hours. Hosting a larger group? Reserve all four.

Cocktail | 15 people*

Seated | 10 people*



COASTAL ROOM

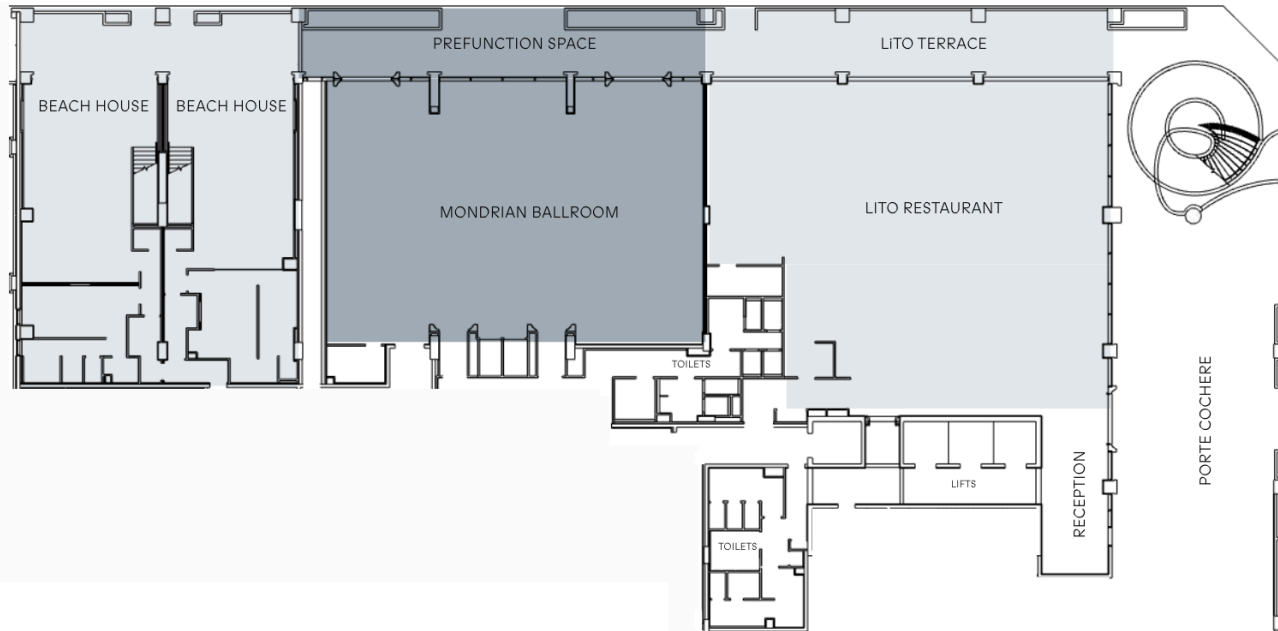


COASTAL ROOM (207 M2)

Cocktail | 300 people

Seated | 120 people

MONDRIAN BALLROOM



MONDRIAN BALLROOM (347 M2)

BALLROOM ONE (162 M2)

BALLROOM TWO (185 M2)

Cocktail | 450 people

Seated | 220 people

Cocktail | 230 people

Seated | 100 people

Cocktail | 260 people

Seated | 100 people

FOOD AND BEVERAGE



Whether you're imagining a relaxed poolside affair with cocktails and canapés, or a refined sit-down experience, our culinary team will craft a menu that captures the essence of coastal indulgence. Featuring our signature Surf-to-Plate concept, each dish showcases the freshest local ingredients, complemented by a carefully selected range of wines and signature drinks to enhance your dining experience.

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 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 fraîche
Chocolate slice, chocolate textures GF
Vanilla cream and pecan praline choux
Assorted chocolate bonbons GF

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)

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

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 herb 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 brûlé,
citrus tartare

BEVERAGE PACKAGES

PREMIUM

4 hours

Included in all wedding packages

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

4 hours Additional \$50 per person

WINE

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: LittleDragon

BEVERAGE ADDITIONS

CLASSIC SPIRITS

Additional \$12 per person

Choose up to four

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

PREMIUM SPIRITS

Additional \$18 per person

Choose up to four

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

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

STAY THE NIGHT



From pre-event prep to post-celebration wind-downs, experience every moment in style at Mondrian Gold Coast. Our Studios, Suites, Homes, and Beach Houses offer the perfect mix of coastal luxury and comfort. Start the day with in-room breakfast and ease into your event feeling relaxed and ready to celebrate.

STUDIO

Refined, sunlit ocean retreat.



SUITES

Luxury meets effortless comfort





HOMES

Refined, sunlit ocean retreat.



BEACH HOUSES

Private, luxurious coastal retreats.

EXTEND THE ACTIVITIES

Relish every moment of your Mondrian experience in a Beach House reimagined as the ultimate pre-event retreat where you can unwind, sip Champagne, and gather with friends. Enjoy a leisurely lunch at our signature restaurant or indulge in a calming treatment at Ciel Spa, setting the tone for an unforgettable occasion.



CIEL SPA



PRE-EVENT TREATMENTS

Enjoy a moment of bliss with your loved ones 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 event.



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.

DINE & DRINK

LiTO

LiTO is your local neighbourhood Italian gathering place - it's the heartbeat of Italian life on Burleigh's shores.

Guests can expect bold coastal Italian flavours, seasonal bites, and an energetic atmosphere, with live entertainment throughout the week.

From a post-surf flat white to a classic aperitivo at sunset, LiTO embodies the spirited warmth of Italy, serving playful, elevated simplicity from morning through evening—built for feasting and celebrating.



DINE & DRINK



Haven
BURLEIGH HEADS — AUSTRALIA

Haven is where Burleigh's barefoot vibe meets elevated coastal dining. Celebrate endless summer days with fresh, local produce from the Northern Rivers and Australian Eastern Seaboard, perfectly grilled on the Zesti grill or served at the raw bar. Pair it with inspired cocktails, fine wines, and Champagnes. Haven is your ultimate Burleigh escape, where every meal feels like a homecoming.



Haven
BURLEIGH HEADS — AUSTRALIA

Haven Pool Club is defined by the idyllic Burleigh beach setting. Bask in the sunshine with drinks by the pool, from circulating rosé, to a stream of colourful cocktails making their way from the bar to the cabanas. The food menu features a selection of smaller, refined bites from the restaurant – perfectly curated for a sun-drenched day spent grazing and poolside lounging.

WHAT'S NEXT

At Mondrian Gold Coast, we don't just host events – 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 special occasion extraordinary.

Enquire now:
goldcoast.sales@mondrianhotels.com

- 1 Select a suitable space for your event
- 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, your guests are arriving, it's time to celebrate



FINER DETAILS

MINIMUM FOOD & BEVERAGE SPENDS

Minimum food and beverage spends are applicable. Please speak to your Event 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 April 2025 are subject to change.

CONFIRMATION & PAYMENTS

To secure your event, a non-refundable deposit and a signed contract is required.

Final food and beverage selections are required at least 14 days prior to your event.

Final guest numbers are required 14 days prior and pre-payment of the final invoice is required 14 days prior to the event.

SECURITY

Security is required for all weddings to assist with the management of guest movement. Groups over 150 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. Access time may be subject to change depending on your selected space.

MENUS

Menus are subject to change and may vary based on seasonality or availability. Included in your wedding 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.



MONDRIAN

GOLD COAST

goldcoast.sales@mondrianhotels.com

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