

Glass

DINING & LOUNGE BAR

WEDDING PACKAGE

Wedding Coordinator: Maria Tsirlina
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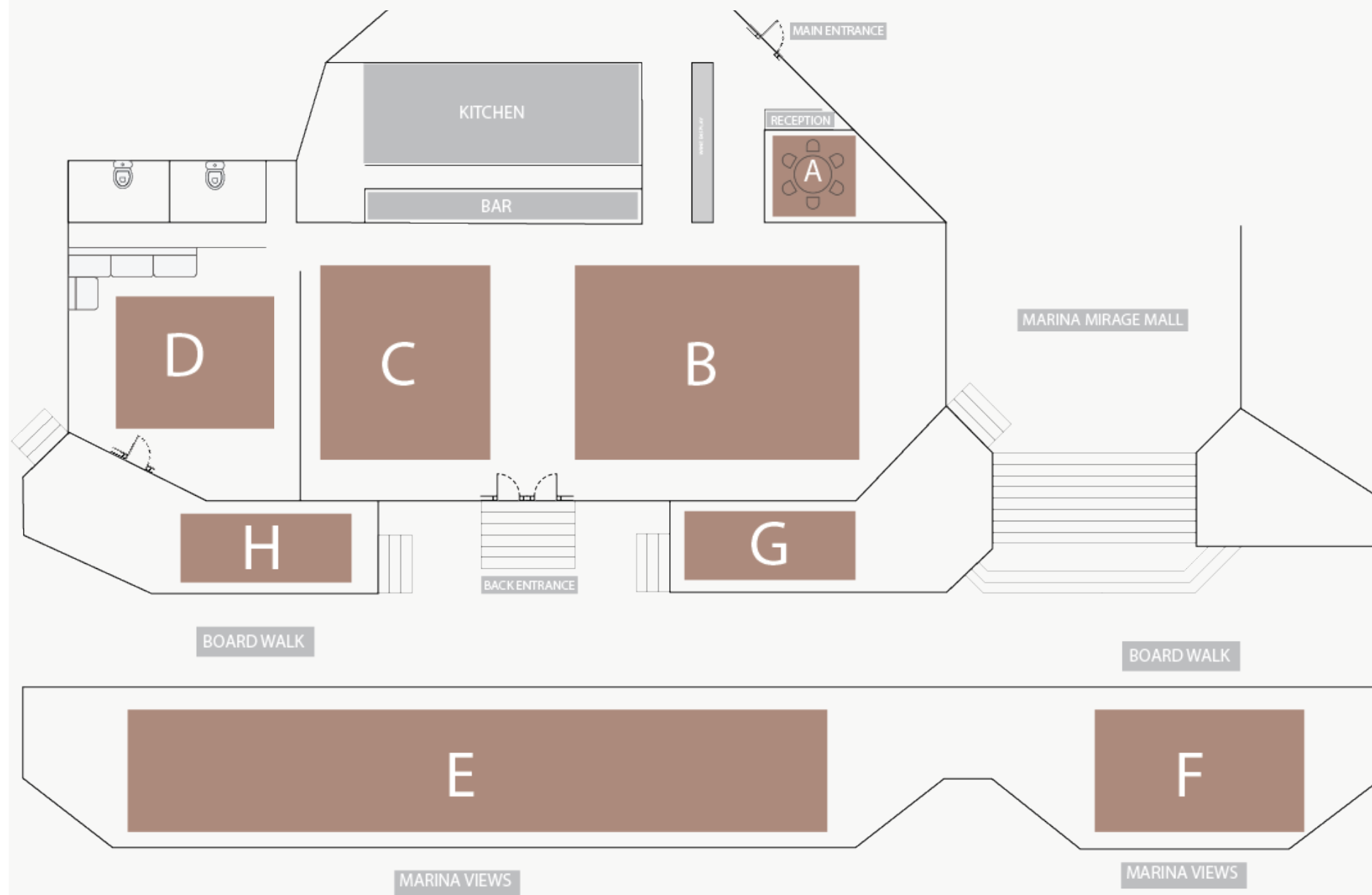


With spectacular romantic views over Gold Coast's broad water, Glass Dining & Lounge Bar is situated in the heart of the the Marina Mirage, offering a stylish and sophisticated setting for your nuptials.

Whether it be a three course seated meal, a relaxed cocktail style party or a roving degustation style menu, Glass offers outstanding cuisine, atmosphere & service.

Accessible by car, boat or even helicopter, Glass can be as relaxed or as formal as you wish to suit every style & budget.

Spaces & Capacity



SEATED

SECTION	NAME	MAX. CAP.
A	Private Dining Room	10
B + C	Main Dining Area	80
D	Lounge Area	16
E	Waterfront Main Dining Area	50
F	Waterfront Side Dining Area	20
G	Left Balcony	Not Suitable
H	Right Balcony	Not Suitable

STAND UP

SECTION	NAME	MAX. CAP.
A	Private Dining Room	Not Suitable
B + C	Main Dining Area	150
D	Lounge Area	30
E	Waterfront Main Dining Area	80
F	Waterfront Side Dining Area	30
G	Left Balcony	20
H	Right Balcony	20

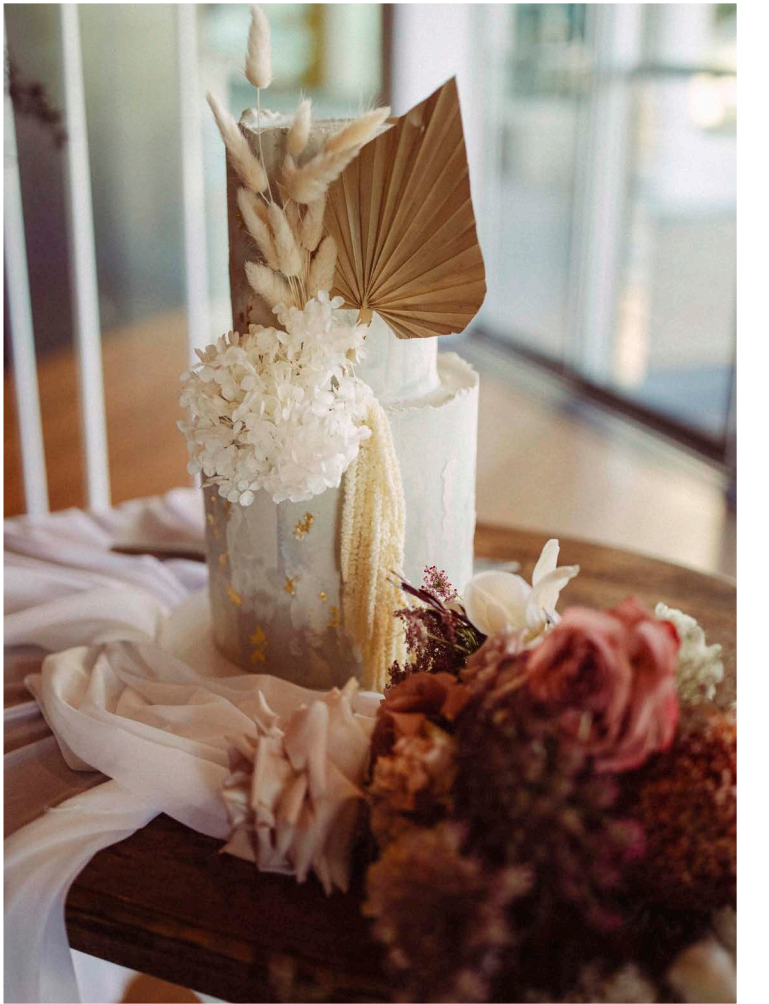


Minimum Spend Requirements

For exclusive room hires

SECTION	SEATED	Sun - Thu	Fri + Saturday	Max. Cap.
A	Private Dining Room	\$ 1000	\$ 1000	10pax
B+C	Main Dining Area	\$ 8 000	\$ 10 000	80pax
A+B+C+D	Entire Inside	\$ 10 000	\$ 15 000	100pax
E+F+H+G	Entire Waterfront Deck	\$ 8 000	\$ 10 000	70pax
	Entire Venue Inside + Outside	\$ 20 000	\$ 30 000	180pax
	STAND UP			
D+H	Lounge Area + Right Balcony	\$ 2 500	\$ 3 500	50pax
F+G	Side Deck Area + Left Balcony	\$ 2 500	\$ 3 500	50pax
E+F+G+H	Entire Waterfront Deck	\$8 000	\$ 10 000	150pax





Tailor Your Package

Food

Two Courses	- \$80pp
Three Courses	- \$95pp
Three Canapes + Two Courses	- \$105pp
Three Canapes + Three Courses	- \$120pp
Eight Canapes Package	- \$65pp
Ten Canapes Package	- \$85pp

Groups of up to 40pax: Guest Choice Menu
Groups of more than 40pax: Alternate Drop Service

Food Add Ons

- Oyster Platter	- \$40 / doz
- Antipasto Platter	- \$15 p/p
- Cheese Platter	- \$15 p/p
- Fruit Platter	- \$15p/p

Drinks

A) Drinks Package

1. 2.5h - House Selection	- \$45pp
Extra Hour	+ \$20pp
Add basic spirits	+ \$ 10pp
2. 2.5h - Premium Selection	- \$65pp
Extra Hour	+ \$25pp
Add basic spirits	+ \$ 10pp
3. 2.5h - Deluxe Selection	- \$100pp
Extra Hour	+ \$30pp
Add basic spirits	+ \$ 10pp

B) Drinks On Consumption

Choose your preferred wines from our full wine list and pay on consumption

Drink Add Ons

- Cocktail on arrival	- \$20pp
- Coffe or Tea	- \$5PP



PLEASE SELECT TWO OPTIONS FOR ALTERNATE DROP OR THREE OPTIONS FOR GUEST CHOICE MENU

Entree

Wagyu bresaola (Marble Score +7), rocket, pine & truffle pecorino salad

Hervey Bay scallops in a half shell grilled with garlic & chilli butter with fresh lemon

Hiramasa Kingfish & Ora King Salmon, pickled shallots, baby cuke, finger lime, ponzu dressing

Zucchini flowers, stuffed with ricotta, dill & grana padano, served on a fennel & citrus salad with orange caramel (V)

Flash fried buttermilk marinated calamari, Asian slaw, sesame ginger mayo

48hr sous vide rolled pork belly, chilli caramel (GF)

Sizzling garlic prawns, garlic butter emulsion, fresh tomato & basil, crusty bread

Mains

Northern Territory Barramundi served with sweet potato purée, coconut & lime infused sauce (GF)

Tasmanian north Atlantic salmon, served with goats cheese & walnut cannelloni, baby beetroot & beet hollandaise

Grilled whole NZ Sole served with vongole clams, lemon butter sauce

Risotto | Prawn & bug risotto in a scampi bisque broth (GF)

Grass fed sirloin steak cooked medium served with mushroom croquettes, foie gras butter & rocket salad

Grilled deboned chicken with French beans wrapped in prosciutto, truffle potato puree & rosemary jus (GF)

Sous vide lamb rump, pomme purée, chorizo, confit shallots, peas, asparagus, red wine jus

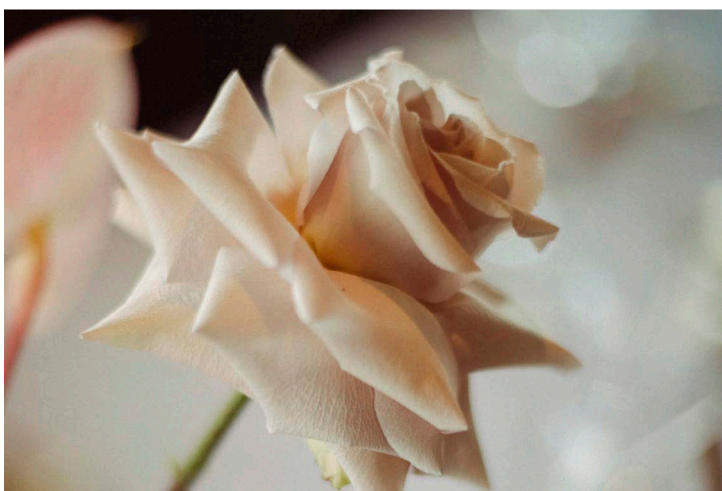
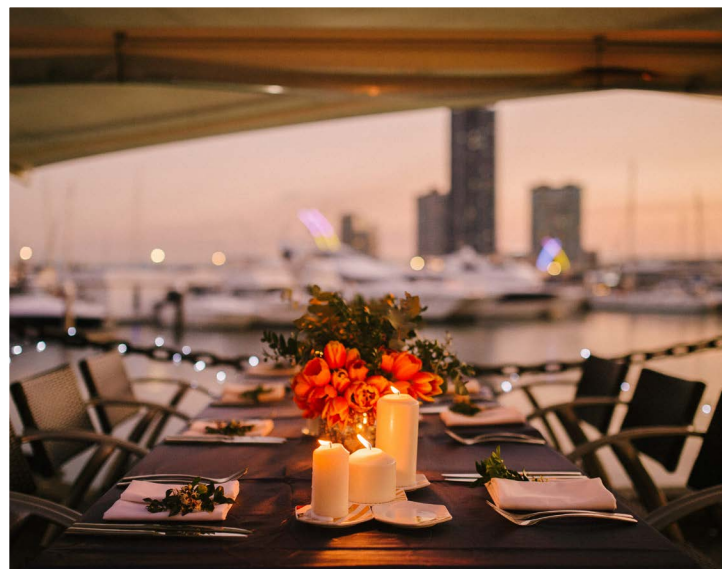
Dessert

Passionfruit & coconut tapioca pudding, coconut sorbet (GF) (DF)

White chocolate cookie & cream cheesecake

Grand mariner crème brûlée, cacao sorbet (GF)

Chocolate brownie, vanilla bean ice cream



Cold Canapes

Caprese salad skewers
Wagyu bresaola carpaccio, rocket, pine & truffle pecorino salad
Croustade of smoked salmon, horseradish cream
Gazpacho of tomato, fresh fruits & vegetables
Tiger prawn cocktail, Marie rose sauce
Crispbread of duck liver pate & chili jam

Hot Canapes

Tempura of king prawn, ponzu sauce
Prosciutto & rocket pizzetta
Garlic butter grilled prawns, basil, tomato
Flash fried buttermilk calamari, lemon oil, aioli
Wild mushroom & parmesan croquettes, truffle mayo
Smoked cod croquettes, horseradish mayonnaise

Premium Canapes

Half Morton bay bug with garlic butter
Hervey Bay scallops in a half shell grilled with garlic & chili butter
Carpaccio of Ora King Salmon, chardonnay pickled shallots
Individual oyster: shallot chardonnay vinegar, salmon roe
Chargrilled white jumbo prawn, gremolata

Substantial Canapes

Goujonette of beer battered barramundi, tartare sauce
Risotto of porcini, asparagus, black truffles
Brochette of grass-fed beef, bearnaise sauce

Dessert

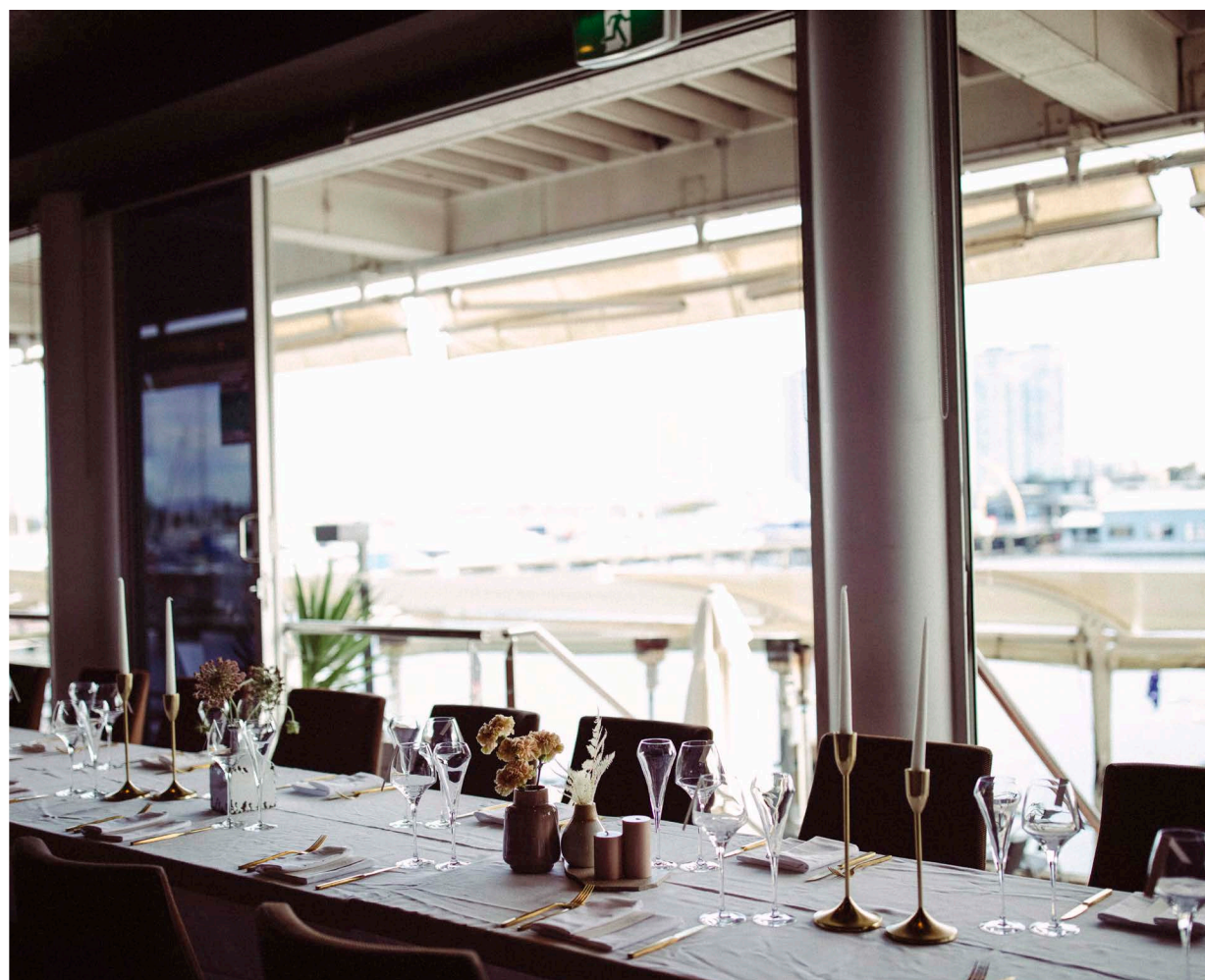
Passionfruit & coconut tapioca

Chocolate brownie



Good to know...

- \$200 Gift Voucher for Bride & Groom for their 1st Anniversary
- The marina offers a fantastic photo opportunities for your wedding day with sparkling broad water views & luxury yachts in the background
- Use the lounge or the waterfront deck for welcome drinks and the chance for the guests to meet and mingle prior to the couple's arrival
- Live music can be organized for exclusive use events; stage & dancing area available
- We supply white table linen, napkins & candles.
Please let us know if you like to include our preferred stylist (@boholuxe.co) in our quote.
- Weddding cake, flowers or balloons must be delivered on the day of the event
- Our minimum spend is inclusive of the hire of space for up to 5 hours.
- Our venue is licenced until 12am, all events must conclude at this time
- Complimentary menu tasting is available for the couple after finalising the deposit payment.



Terms & Conditions

DEPOSIT

A deposit of \$1000 is required to secure your booking.

PAYMENT

Full payment of the food is to be settled 14 days before the date of the event.
Failure to settle the account in advance will result in the function being cancelled.

MINIMUM SPEND

The agreed minimum spend is applicable. Please note that should your minimum spend not be met, the remaining balance will be charged in room hire.

CANCELLATIONS

Glass Restaurant must be notified of all cancellations in writing.
Deposit will be fully refunded if the cancellation within an 8 weeks notice.

FINAL DETAILS

Final numbers, menus, beverage selection, dietary requirements and table layout must be confirmed in writing 14 days prior to the event.
After this time, no downward adjustment in the total catering cost is possible.

CHANGES TO MENU

Menu choices are to be confirmed 14 days prior to the event.
After this time, no downward adjustment in the total catering cost is possible.
For any additional guests over the number confirmed, the quoted and agreed price per person will apply providing that Glass can accommodate the extra numbers.

VENUE ACCESS

The venue will be made available for bump in 1h prior to your reception start time.
Should you require additional time, please discuss with your wedding coordinator.