



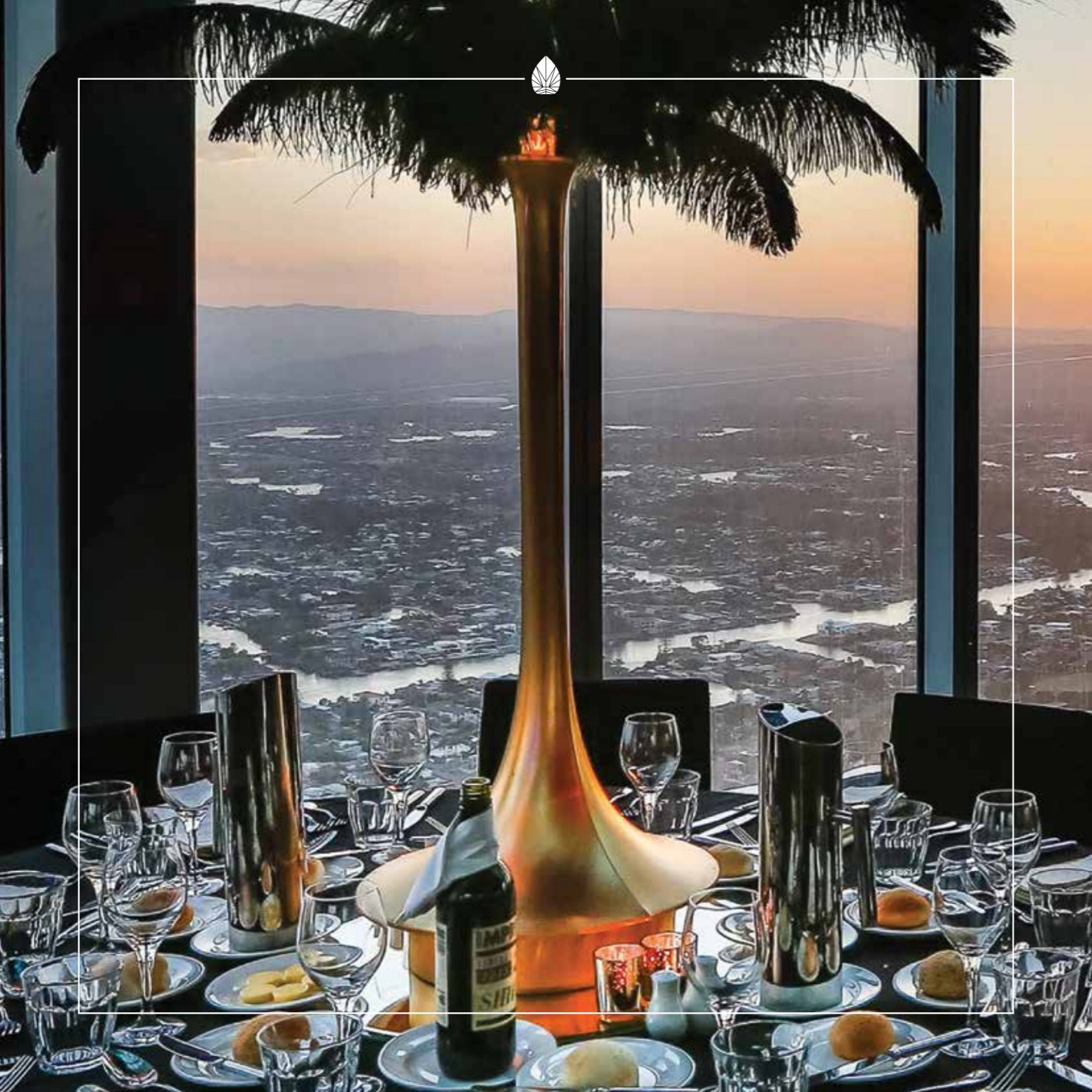
SKYPOINT

EVENTS

MENUS & PACKAGES







Entertain from the top of the QI building at SkyPoint Observation Deck. With 3 dedicated conferencing and events levels to choose from, discover inspiring events and celebrate surrounded by spectacular views of the Gold Coast.

### LEVEL 78

This private function room is available all year round for morning, day or night time events. Featuring floor to ceiling windows that boast natural light, this venue caters up to 140 seated guests and 180 guests cocktail style.

### LEVEL 77

Whether you dream of hosting a grand formal evening or a small, intimate gathering, this venue offers a unique ambience with plenty of natural light and Cold Coast views. From pre-dinner drinks to large and exclusive corporate dinners, this venue caters up to 280 seated guests and 380 guests cocktail style.

### LEVEL 2

A dedicated conference level inclusive of an Executive Boardroom, a Grand Ballroom with options to convert into three smaller meeting rooms, an Outdoor Terrace and a pre-function lobby. This level features an abundance of natural light throughout and caters for events up to 400 guests.

## VENUE OPTIONS

VENUE	LEVEL	COCKTAIL CAPACITY	BANQUET CAPACITY	THEATRE	CLASSROOM	CABARET	BOARDROOM	U-SHAPE
Grand Ballroom	2	400	250	350	130	200	80	80
Ballroom 1	2	130	60	80	30	50	30	30
Ballroom 1 & 2	2	200	120	150	60	100	40	45
Ballroom 2	2	120	60	90	30	50	24	27
Ballroom 2 & 3	2	200	100	150	60	80	40	45
Ballroom 3	2	100	160	70	30	50	24	30
Boardroom	2	n/a	n/a	20	n/a	n/a	14	n/a
Terrace	2	200	n/a	n/a	n/a	n/a	n/a	n/a
Presidential Penthouse	74	100	60	100	n/a	n/a	25	n/a
Observation Deck	77	380	280	n/a	n/a	240	n/a	n/a
Level 78	78	180	140	150	54	112	20	33

FOR ENQUIRIES OR MORE INFORMATION, PLEASE CONTACT OUR EVENTS TEAM  
 Phone: (07) 5582 2707 | Email: [events@skypoint.com.au](mailto:events@skypoint.com.au)



CONTINENTAL  
BUFFET

\$30 per person – Level 77 & 78  
\$27 per person – Level 2  
Minimum 30 people

- Freshly brewed coffee & a selection of tea
- Selection of chilled juices
- Fresh seasonal fruits & poached fruits **CF, V, DF**
- Selection of cereals including house-made bircher muesli **V**
- Freshly cooked pastries, croissants, danishes, doughnuts & muffins **V**
- Individual coconut & mango sago pudding, breakfast granola trifles **CF, V**
- Freshly baked specialty breads & preserves **V**

FULL  
BUFFET

\$51 per person – Level 77 & 78  
\$46 per person – Level 2  
Minimum 30 people

- Freshly brewed coffee & a selection of teas
- Selection of chilled juices
- Fresh seasonal fruits & poached fruits **CF, V, DF**
- Selection of cereals including house-made bircher muesli **V**
- Freshly cooked pastries, croissants, danishes, doughnuts & muffins **V**
- Individual coconut & mango sago pudding **CF, V**
- Breakfast granola trifles **V**
- Freshly baked specialty breads & preserves **V**
- Farm fresh scrambled eggs **CF**
- Hash browns **V, DF**
- Rashers of smoked bacon **CF, DF**
- Pork & parsley chipolatas **CF, DF**
- Rich tomato baked beans **CF, V, DF**
- Roasted, herbed tomatoes **CF, V, DF**

PLATED

\$40 per person – Level 77 & 78  
\$36 per person – Level 2  
Minimum 30 people

- Freshly brewed coffee & a selection of tea
- Selection of chilled juices
- Includes the following on each table:
  - Freshly baked pastries, croissants & danishes **V**
  - Selection of sliced seasonal fruits **CF, V, DF**
- Plus your choice of one of the following hot items:
  - The Big Breakfast  
Scrambled eggs with bacon, chorizo, roasted vine tomatoes, field mushrooms, herbed rosti & sour dough toast
  - Eggs Benedict  
Poached eggs, house-made hollandaise & wilted spinach with sliced champagne ham on toasted Turkish bread served with hash browns
  - Smashed Avocado  
Served on dark rye with roasted vine tomatoes, crumbled Persian feta & white balsamic **V**

**V** = Vegetarian | **CF** = Cluten Free | **DF** = Dairy Free

DIETRY REQUIREMENTS: Cluten free available by prior arrangement, subject to availability. A minimum of 72 hours is essential. All prices are inclusive of CST. Should your requirements change, menu prices may be re-evaluated. Menus subject to change & seasonal availability. Prices as at 1<sup>st</sup> January, 2018.



Representation of food item.





Representation of food item.

## DAY DELEGATE PACKAGE

\$75 per person – Level 78  
\$65 per person – Level 2

- Arrival tea & coffee
- Morning tea
- Lunch buffet
- Afternoon tea
- Chilled water & mints
- Pens & note pads
- Whiteboard & markers
- Flipchart & pens
- Registration table

\*Room hire may be additional cost.

## HALF DAY DELEGATE PACKAGE

\$68 per person – Level 78  
\$58 per person – Level 2

## MORNING & AFTERNOON

\$15 per person

Your choice of the following food items

### SWEET BITES:

- Chef's selection of cakes & slices **V**
- Freshly baked cookies **V**
- House baked scones with vanilla Chantilly & strawberry jam **V**
- Cinnamon coated churros with chocolate dipping sauce **V**

### HEALTHY BITES:

- Sliced seasonal fruit platter **CF, V, DF**
- Seasonal fruit salad with natural Creek yoghurt **CF**
- Crudité platter – Carrots, celery & cucumber sticks with a garlic yoghurt & hummus dip **CF, V**

### SAVOURY BITES:

- Spinach & fetta triangles **V**
- Pork & fennel sausage rolls with tomato relish
- Selection of petit quiches & pies **V included**
- Croissants with champagne ham, tomato & Swiss cheese
- Finger sandwiches (3 varieties)  
**CF** available by prior arrangement
- Poached chicken & wasabi mayonnaise **DF**
- Curried egg & watercress **V, DF**
- Smoked salmon, cream cheese & cucumber

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## PERSONALISE YOUR PACKAGE

- Freshly brewed coffee & a selection of tea – \$6 per person
- One food item served with freshly brewed coffee & tea – \$15 per person
- Two food items served with freshly brewed coffee & tea – \$20 per person

## UPGRADE OPTIONS

Add the following optional upgrades to your Day Delegate package

- Soft drink – \$5 per person
- Additional food item from the morning & afternoon tea selection – \$5 per person, per piece

\*AV Requirements provided on application



PLOUGHMAN'S

Day Delegate Package inclusion OR  
 \$45 per person - Level 77 & 78  
 \$40 per person - Level 2  
 Maximum 25 people

SALAD

Classic garden salad - mesclun, tomato, cucumber, alfalfa & red radish with balsamic vinaigrette **CF, V**

Fresh Broccoli salad - with mayonaise dressing, lime juice, sultanas & sunflower seeds **CF, DF**

MAIN

Assortment of freshly baked breads

Sliced meats selection of salami, champagne ham, prosciutto & chicken **CF**

Boiled eggs with flaked sea salt & fresh cracked pepper **CF, V**

Selection of pickled & roasted vegetables **CF, V**

Assorted condiments **CF, V**

Platter of Australian cheeses including brie, blue & cheddar **CF, V**

TO FINISH

Seasonal fruits **CF**

Carrot cake with lemon cream cheese frosting **V**

Freshly brewed coffee & a selection of tea

CHEF'S SANDWICH SELECTION

Day Delegate Package inclusion OR  
 \$45 per person - Level 77 & 78  
 \$40 per person - Level 2  
 Minimum 25 people

SALAD

Blanched crisp asparagus salad layered with egg, shaved parmesan & citrus dressing **CF, V**

Classic garden salad - mesclun, tomato, cucumber, alfalfa & red radish with balsamic vinaigrette **CF, V, DF**

MAIN

Crusty baguette with sliced champagne ham, egg, lettuce, tomato, sliced cheddar & seeded mustard aioli

Chicken caesar wrap with chicken, parmesan, sliced egg, smoked bacon strips & house-made dressing

Dark rye with smoked salmon, cucumber, herbed cream cheese, wild rocket & popped capers.

Vegetarian - Crated carrot, alfalfa, tomato & cucumber with house made hummus **V, DF**

TO FINISH

Petite pavlovas topped with seasonal fruits **CF, V**

Chef's selection of cakes & slices **V**

Freshly brewed coffee & a selection of tea

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Representation of food item.





Representation of food item.

## SAPORI DI ITALIA

Day Delegate Package inclusion OR  
 \$50 per person - Level 77 & 78  
 \$45 per person - Level 2  
 Minimum 25 people

### SALAD

Rocket, pear & parmesan salad **CF, V**  
 Caprese salad **CF, V**

### MAIN

Crusty breads with olive oil & balsamic **V, DF**  
 Selection of cheeses & olives **CF, V**  
 House-made beef lasagne  
 Margarita pizza **V**  
 Pepperoni pizza  
 Fettuccine carbonara

### TO FINISH

Tiramisu **V**  
 Seasonal fruit **CF, V, DF**  
 Freshly brewed coffee & a selection of tea

## UBER HEALTHY

Day Delegate Package inclusion OR  
 \$50 per person - Level 77 & 78  
 \$45 per person - Level 2  
 Minimum 25 people

### SALAD

Classic garden salad - mesclun, tomato, cucumber, alfalfa & red radish with extra virgin olive oil & lemon juice  
**CF, V, DF**

Heart of palm & sweet tomato salad  
**CF, V, DF**

### MAIN

Queensland saltwater barramundi with Mediterranean vegetable ragout  
**CF, DF**

Chickpea, brown rice & spinach pilaf **CF, V, DF**

Steamed seasonal vegetables with extra virgin olive oil & sea salt flakes **CF, V, DF**

Lime & pepper Vietnamese grilled chicken **CF, DF**

### TO FINISH

Fresh fruit salad with natural Creek yoghurt **CF, V**

Freshly brewed coffee & a selection of tea

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ORIENTAL EXPRESS

Day Delegate Package Inclusion OR  
 \$50 per person - Level 77 & 78  
 \$45 per person - Level 2  
 Minimum 25 people

SALAD

Crisp Asian style slaw dressed with palm sugar dressing **CF, V, DF**

Rice noodle salad **CF, V, DF**

MAIN

Yum Cha selection -  
 Steamed pork buns, dim sims & spring rolls with dipping sauces  
**V included**

Vegetable & egg fried rice **CF, V, DF**

Beef & vegetables in oyster sauce **DF**

Crispy battered pork in sweet & sour sauce

Tofu & vegetable noodle stir-fry with sweet chilli sambal **V, DF**

TO FINISH

Coconut sago pudding with mango gel  
**V, DF, CF**

Seasonal fruit **CF, V, DF**

Freshly brewed coffee & a selection of tea

MEXI

Day Delegate Package Inclusion OR  
 \$50 per person - Level 77 & 78  
 \$45 per person - Level 2  
 Minimum 25 people

SALAD

Esquites (Mexican charred corn salad) with jalapeño lime vinaigrette **CF, V**

Fresh tomato salsa **CF, V, DF**

MAIN

Selection of hard & soft tacos, tortillas & nacho chips **CF, V**

Fillings include:

- Slow cooked, spicy beef **CF, DF**
- Shredded chicken **CF, DF**
- Braised pinto beans **CF, V, DF**
- Crisp lettuce **CF, V, DF**
- Fresh guacamole **CF, V, DF**
- Black Jack cheddar **CF, V**
- Assorted condiments **CF, V**

TO FINISH

Cinnamon coated churros with chocolate dipping sauce **V**

Seasonal sliced fruit **CF, V, DF**

Freshly brewed coffee & a selection of tea



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Representation of food item.





Representation of food item.

## CANAPÉ PACKAGES

Minimum 20 people

HALF HOUR	2 HOT, 2 COLD	\$25 per person
ONE HOUR	3 HOT, 3 COLD	\$40 per person - Level 77 & 78 / \$35 per person - Level 2
TWO HOURS	4 HOT, 4 COLD	\$50 per person - Level 77 & 78 / \$45 per person - Level 2
GRAZING DISHES	Upgrade option	Additional \$10 per person, per item
DESSERT	Additional canapés	\$5 per person, per item

### COLD CANAPÉS

Compressed rockmelon with a chilled jamon consommé **CF, DF**

Beef carpaccio with creamed rocket & parmesan on crisp bread with truffle lemon aioli

Freshly shucked oysters with balsamic & lemon pepper liquid pearls **CF**

Assortment of hand rolled sushi with light soy & wasabi mayonnaise **DF, V**

Chilled tandoori chicken roulade, cucumber crisp & coconut yoghurt **CF**

Sesame crusted saku tuna with yuzu caviar & micro wasabi cress **CF, DF**

Parmesan shortbread with goat's cheese mousse, baby basil & lightly pickled vine tomato **V**

Savoury tomato cone filled with sweet pepper piperade & herbed ricotta mousse **V**

### HOT CANAPÉS

Croquette of smoked Murray River cod with pea puree & caper aioli

Crumbed cheese filled ravioli with smoked almond & rocket pesto **V**

House-made bolognese arancini with shaved parmesan & truffled aioli

Crispy skinned pork belly drizzled with apple cider & elderflower glaze **CF, DF**

Petit crumbed chicken breast, rich tomato relish, parma ham & Swiss cheese

Vegetarian selection of spring rolls, dim sims & curry puffs with dipping sauce **V, DF**

Peking duck filled crepes with sliced spring onion & hoisin sauce **DF**

Crilled chicken satay skewers with spiced Indonesian style peanut sauce **CF, DF**

Italian meatballs with pine nuts, sultanas & herbs coated in Napolitano sauce **CF, DF**

School prawns encased in a crispy wonton pastry, served with wasabi cocktail sauce **DF**

### DESSERT CANAPÉS

Miniature double chocolate mud cake **V**

Petit red velvet cake **V**

Lemon curd tartlet with torched Italian meringue

### GRAZING DISHES

Fat cut chips topped with liquid cheese, crispy bacon & jalapeños

Beef sliders with house-made patties, sliced cheddar, mustard, ketchup & pickle

Beer battered market fish, golden fries & house-made tartare sauce **DF**

Lamb cutlet lollipop with salsa verde **DF, CF**

Individual pots of mac n' cheese with truffle oil & herbed crumb crust **V**

Queensland prawn cocktails with Marie Rose sauce, crisp iceberg & celery salt **DF, CF**

King Island beef pie topped with potato puree, mushy peas & rich gravy

Chickpea potato curry with steamed rice and mango chutney **CF, DF, V**

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## MENU SELECTIONS

Tantalise your taste buds with our chef crafted platters, served in one delivery.  
Each platter includes 40 pieces.

**CHEESE - \$150**

Fine Australian selection including vintage cheddar, brie & blue cheese, dried fruits & nuts, assorted crisp breads & quince paste **V**

**ANTIPASTO - \$150**

Assorted roasted vegetables, dips, sliced prosciutto, Hungarian salami, smoked salmon, grissini, lavosh & warm bread

**FISH & CHIPS - \$150**

Beer battered market fish, golden fries & house-made tartare sauce **DF**

**BEEF SLIDERS - \$150**

House-made pattie with sliced cheddar, mustard, ketchup & pickle

**LAMB CUTLETS - \$150**

Marinated & served with our delicious salsa verde **GF, DF**

**SUSHI - \$100**

Selection of hand rolled vegetarian & non-vegetarian sushi with dipping sauces **GF, DF**

**LEMON PEPPER CALAMARI - \$100**

Flash fried & served with citrus aioli & lemon wedges **GF, DF**

**PANKO PRAWNS - \$100**

Served with wasabi cocktail sauce **DF**

**ASIAN SELECTION - \$100**

Vegetarian spring rolls, curry puffs & mini dim sims with Thai sweet chilli sauce **V, DF**

**OVEN BAKED PIZZAS - \$100**

**YOUR Choice of:**

- Roasted sweet potato, caramelised onion, Persian fetta & wild rocket **V, GF**  
Or

- Spanish chorizo, bacon, roasted red peppers, semi dried tomatoes & red cheddar **GF**

**CHICKEN SATAY SKEWERS - \$100**

Marinated chicken skewers served with a spiced Indonesian peanut sauce **GF, DF**

**MARINATED BUFFALO WINGS - \$100**

Coated in our house-made barbeque sauce **GF, DF**

**FRESH SLICED FRUIT - \$100**

Delicious selection of seasonal fruit **V, GF, DF**

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## THREE COURSES

\$85 per person - Level 77 & 78

\$75 per person - Level 2

10% surcharge applies for less than 25 people

Minimum 25 people

Your choice of two food items, per course served alternately:

### COLD ENTRÉE

Citrus cured Queensland prawns with spanner crab beignet, avocado cream & caviar

Baby beet & Persian feta salad, charred pearl onions, hazelnut snow, ciabatta crisps, sorrel ▼

Peppered carpaccio of Angus beef with crispy potato, shaved parmesan, micro rocket & truffled vinaigrette **CF**

Poached chicken & coconut terrine with mango, macadamia, candied chilli & petit herb salad **CF**

Fresh green salad tossed with honey roasted walnuts, poached baby pear & roquefort blue cheese **V, CF**

### HOT ENTRÉE

Pumpkin, spinach & ricotta ravioli with burnt butter, toasted macadamias & crispy sage ▼

Seared Hervey Bay scallops on forest of mushroom risotto with truffled beurre noisette **CF**

Crispy skinned pork belly with pumpkin puree, liquorice & candied lemon zest **CF, DF**

Seared ocean trout, almond skordalia, asparagus, lemon & salsa verde **CF, DF**

### MAIN

Seared eye fillet topped with petit ravioli, parsnip puree, wilted greens & port jus

Aromatic leg of duck with shiitake mushrooms, choi sum & goji berry infused broth **CF, DF**

Sous vide lamb rump, white bean puree, baby peas, port jus & garlic, mint labne **CF**

Chicken stuffed with melted brie, potato, shallot & bacon rosti & buttered spinach **CF**

Oven roasted beef fillet, duck fat potatoes, charred baby carrots, tarragon butter **CF**

Tasmanian salmon with teriyaki glaze, warm organic soba noodle salad & lightly pickled seaweed **DF**

Pan seared snapper fillet & oven roasted clams, dill spätzle & burnt butter chive sauce

Mushroom risotto with goats cheese mousse & baby watercress **CF, V**

Panko crumbed haloumi with pea, mint & broad bean salad ▼

### DESSERT

Chocolate fondant with Kahlua, espresso cream, blood orange gel & chocolate fairy floss ▼

Selection of domestic cheeses with crisp breads, dried fruits & quince paste ▼

New York cheesecake with honeycomb, raspberry popping candy & shortbread crumble ▼

Chocolate pavlova with vanilla cream, Nutella powder & fresh strawberries **CF, V**

Organic honey & yoghurt panna cotta, rhubarb textures & pistachio crumble **CF, V**

Walnut brownie with salted caramel sauce, chocolate mousse & freeze dried strawberries **CF, V**

Steamed orange almond pudding with orange blossom cream & pistachio fairy floss **CF, V**

Tea & Coffee inclusive

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Representation of food item.



## SKYPOINT BUFFET

\$100 per person - Level 77 & 78  
 \$95 per person - Level 2  
 Minimum 50 people

### SEAFOOD

Fresh seasonal oysters **GF, DF**

Fresh Queensland prawns **GF, DF**

Accompanying condiments

### SALADS

Potato salad **GF**

Classic garden salad - mesclun, tomato, cucumber, alfalfa & red radish with balsamic vinaigrette **GF, DF**

Rocket, pear & parmesan salad **GF, V**

### HOT

Crusty dinner rolls **V, DF**

Roasted root vegetables **GF, V, DF**

Steamed seasonal vegetables with extra virgin olive oil & sea salt flakes **GF, V, DF**

Braised chicken chasseur **GF, DF**

Saffron infused basmati rice **GF, V, DF**

Coan style chickpea & potato curry **GF, V, DF**

Market fish baked with preserved lemon & dukkha **GF, DF**

Roast of the day - your choice of one

- Beef rump cap **GF, DF**

- Crackling pork **GF, DF**

- Herbed chicken **GF, DF**

- Leg of lamb **GF, DF**

### DESSERTS

Chef selection of cakes, slices & petit fours **V**

Platter of Australian cheeses including brie, blue & cheddar **GF, V**

Seasonal sliced fruit platter **GF, V, DF**

Tea & Coffee inclusive

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Representation of food item.





## BEVERAGE PACKAGES

All Beverage Packages include a selection of soft drinks, orange juice and chilled water.

EVENT DURATION	SILVER	GOLD/LOCAL	PLATINUM
ONE HOUR	\$27	\$32	\$37
TWO HOURS	\$35	\$40	\$45
THREE HOURS	\$40	\$45	\$50
FOUR HOURS	\$44	\$49	\$54
FIVE HOURS	\$47	\$52	\$57

### SILVER

Willowglen Brut NV  
 Willowglen Semillon Sauvignon Blanc  
 Willowglen Shiraz Cabernet  
 James Boags Premium Light, XXXX Cold (mid),  
 Summer Bright  
**Assorted soft drinks:**  
 Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

### GOLD

Secret Carden Brut  
 Secret Carden Pinot Crigio  
 Secret Carden Cabernet Sauvignon  
 James Boags Premium Light  
**Select two:**  
 James Boags Premium, Hahn Super Dry,  
 Tooheys Extra Dry, 5 Seeds Cider  
**Assorted soft drinks:**  
 Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

### LOCALS

Secret Carden Brut (NSW)  
 Witches Falls Granite Belt Range  
 Sauvignon Blanc (QLD)  
 Bird Dog Merlot Cabernet (QLD)  
 James Boags Premium Light (TAS),  
 Burleigh Brewing Big Head (QLD),  
 Burleigh Brewing 28 Pale Ale (QLD)

**Assorted soft drinks:**  
 Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

### PLATINUM

Chevalier Brut Blanc de Blanc  
 Kimi Sauvignon Blanc (NZ)  
 Kilikanoon Killerman's Run CSM  
 James Boags Premium Light

**Select two:**  
 James Boags Premium, Kirin, Birra Moretti,  
 Burleigh Brewing Big Head (QLD),  
 Burleigh Brewing 28 Pale Ale (QLD)  
**Assorted soft drinks:**  
 Pepsi, Pepsi Max, Lemonade, Solo, Orange Juice

Spirits available on consumption in conjunction with beverage packages, basic spirits starting from \$8.00 per glass.

Note: All staff are trained in and will apply Responsible Service of Alcohol (RSA) requirements as prescribed in the Queensland Liquor Act 1992. IT IS AN OFFENCE TO: Supply liquor to a minor (person under 18 years of age), supply liquor to an intoxicated patron, supply liquor to a disorderly or unruly patron.

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SKYPOINT  
OBSERVATION DECK

FOR ENQUIRIES OR MORE INFORMATION PLEASE CONTACT OUR EVENTS TEAM

Phone: (07) 5582 2707 | Email: [events@skypoint.com.au](mailto:events@skypoint.com.au)

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