


Parklands
Gold Coast



WEDDING BROCHURE

Parklands Function Centre
Cnr Smith St & Parklands Drive Southport (exit 66 from M1)

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Website www.parklandsgoldcoast.com



At Parklands Gold Coast, our aim is to provide you with helpful information that will assist you with the important decision of choosing the perfect venue for you. Our professional and attentive staff will ensure the very best service that the Gold Coast has to offer.

From the time you visit the venue, through the organisation of your plans to the seemingly effortless delivery of your dream function, you can be assured of the personal care that is Parklands Gold Coast.

Situated only minutes from the centre of Southport, Parklands has **six function rooms** that can accommodate 40 to 750 guests. From each of the rooms, you will enjoy the tranquillity and natural parklands that surround this elegant complex.

ESSENTIAL PACKAGE

An elegantly appointed Function Room

2 or 3 Course Alternate drop from our plated menu options

(2 course – select 2 Entrées and Mains with the Wedding Cake served as Dessert)

(3 course – select 2 Entrees, Mains and Dessert with your Wedding Cake cut and served with coffee or bagged to take home)

Or

Deluxe Buffet

Bridal table dressed with white linen, skirting and chiffon scalloping

5 hour room hire

Guest tables dressed with linen table cloths & linen napkins

Dressed & skirted Cake & Gift table

White/Black lycra chair covers and sashes

Dance Floor

Microphone and Lectern for Speeches

Guest list displayed on entry to reception room

Personal Wedding Coordinator in attendance throughout the day

2 Course Alternate Drop \$64.00pp

3 Course Alternate Drop \$69.00pp

Deluxe Buffet \$72.00pp

(Minimum 60 Adult Guests) Children's menu available
Items and prices are subject to change.

COMPLETE PACKAGE

An elegantly appointed Function Room

Chef's selection of Canapés served to your guests on arrival

2 or 3 Course Alternate drop from our plated menu options

(2 course – select 2 Entrées and Mains with the Wedding Cake served as Dessert)

(3 course – select 2 Entrées, Mains and Dessert with your Wedding Cake cut and served with coffee or bagged to take home)

Or

Deluxe Buffet

Bridal table dressed with white linen, skirting and chiffon scalloping

5 hour room hire

Guest tables dressed with linen table cloths & linen napkins

Dressed & skirted Cake & Gift table

White/Black lycra chair covers and sashes

Selection from a wide range of table centrepieces

Bridal & cake tables decorated with fresh flowers and tealight candles to suit theming

Dance Floor

Microphone and Lectern for Speeches

Guest list displayed on entry to reception room

Personal Wedding Coordinator in attendance throughout the day

2 Course Alternate Drop \$81.50pp

3 Course Alternate Drop \$86.50pp

Deluxe Buffet \$89.50pp

(Minimum 60 Adult Guests) Children's menu available
Items and prices are subject to change.

LUXURY PACKAGE

An elegantly appointed Function Room

Chef's selection of Canapés served to your guests on arrival

2 or 3 Course Alternate drop from our plated menu options

(2 course – select 2 Entrées and Mains with the Wedding Cake served as Dessert)

(3 course – select 2, Entrées, Mains and Dessert with your Wedding Cake cut and served with coffee or bagged to take home)

Or

Deluxe Buffet

Bridal table dressed with white linen, skirting and chiffon scalloping

5 hour room hire

Guest tables dressed with linen table cloths & linen napkins

Dressed & skirted Cake & Gift table

White/Black lycra chair covers and sashes

Selection from a wide range of table centrepieces

Bridal & cake tables decorated with fresh flowers and tealight candles to suit theming

Professional DJ for 5 hours

Dance Floor

Microphone and Lectern for Speeches

Guest list displayed on entry to reception room

Personal Wedding Coordinator in attendance throughout the day

2 Course Alternate Drop \$90.50pp

3 Course Alternate Drop \$95.50pp

Deluxe Buffet \$98.50pp

(Minimum 60 Adult Guests) Children's menu available
Items and prices are subject to change.

ULTIMATE PACKAGE

An elegantly appointed Function Room

Chef's selection of Canapés served to your guests on arrival

2 or 3 Course Alternate drop from our plated menu options

(2 course – select 2 Entrées and Mains with the Wedding Cake served as Dessert)

(3 course – select 2 Entrees, Mains and Dessert with your Wedding Cake cut and served with coffee or bagged to take home)

Or

Deluxe Buffet

5 HOUR beverage package consisting of Sparkling Wine, House White & red wines, local beers, juice and soft drinks

Bridal table dressed with white linen, skirting and chiffon scalloping

5 hour room hire

Guest tables dressed with linen table cloths & linen napkins

Dressed & skirted Cake & Gift table

White/Black lycra chair covers and sashes

Selection from a wide range of table centrepieces

Bridal & cake tables decorated with fresh flowers and tealight candles to suit theming

Professional DJ for 5 hours

Dance Floor

Microphone and Lectern for Speeches

Guest list displayed on entry to reception room

Personal Wedding Coordinator in attendance throughout the day

2 Course Alternate Drop \$125.00pp

3 Course Alternate Drop \$130.00pp

Deluxe Buffet \$133.00pp

(Minimum 60 Adult Guests) Children's menu available
Items and prices are subject to change.

COCKTAIL PACKAGE

\$72.50per person
Minimum 60 Adult Guests

Selection of Canapés

Food Platters (refer to menu selection)

Served over a 2 hour period

4 HOUR beverage package consisting of Sparkling Wine, House White & red wines,
local beers, juice and soft drinks

Cocktail tables with linen cloths

Scattered seating for 30 with lycra chair covers

Dressed & skirted Cake & Gift table

Dance Floor

Microphone and Lectern for Speeches

Personal Wedding Coordinator in attendance throughout the day

OPTIONAL WEDDING EXTRAS

Theming

Fairylight Bridal Backdrop	\$200.00
Use of Parklands Centrepieces	\$10.00 per table
Use of Parklands Wishing Well	\$30.00
Floral decorations for the Bridal table	from \$35.00
Floral centrepieces for the guest tables	from \$35.00 per table
5 hour DJ service	\$525.00
6 hour DJ service	\$595.00
5 hour DJ service with MC duties	\$600.00

Catering

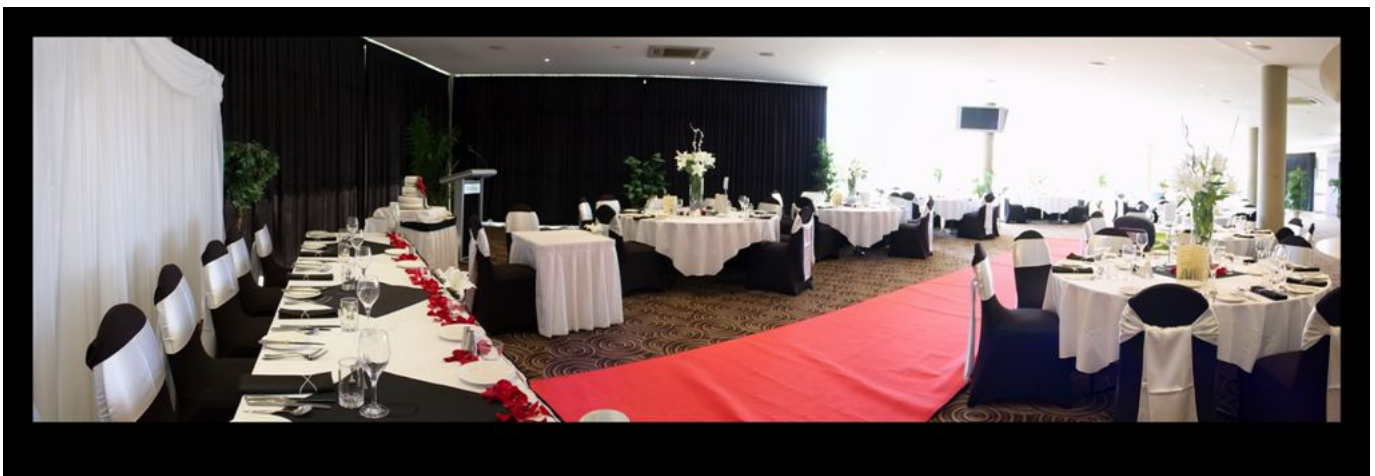
Wedding Cake:-

- Served in bags provided by Bride on a plate to be collected **Complimentary**
- Piece of cake decorated and served to the guests \$6.50pp

Chef's selection of Hot & Cold Canapés on arrival \$9.00pp
(1/2 hour service)

Other

Bridal Party entry via the Harness Track with red carpet & arch	\$150.00
Changes to standard floor plan	\$250.00



Wedding Plated Menu Selections

Entrée

Pumpkin Soup

Oven roasted pumpkin garnished with sour cream & chives

Caesar Salad

cos lettuce mixed with crispy bacon, shaved parmesan cheese, garlic croutons and creamy Caesar dressing

Seafood Crepe

Dill and white wine cream sauce with seafood morsels and julienne of vegetables

Warm Chicken Salad

With a mango and ginger dressing

Spinach & Ricotta Ravioli

With creamy pumpkin, ginger and coriander sauce

Vietnamese Spring Roll

Julienne of vegetables wrapped in rice paper served with sweet chilli sauce

Thai Beef Salad

Marinated beef strips on salad greens and crispy noodles drizzled with a sweet chilli lime dressing

Smoked Salmon

On rocket lettuce with a dill aoli & caper berries

Main Course

Mustard crusted Beef Striploin

Served on crushed roasted chats finished with a red wine jus

Grilled Scotch fillet

on potato mash with Dianne Sauce

Roasted Lamb Rump

On Mediterranean ratatouille with roasted chats drizzled with Rosemary Jus

Chicken Mignon

On a potato rosti drizzled with a red current jus

Chicken Breast

*Filled with baby spinach and brie cheese served on a vegetable frittata
with a leek mousseline*

Sesame Crusted Salmon Fillet

Served on corn cakes drizzled with a honey soy glaze

Grilled Barramundi

Served on sweet potato mash with a lemon Buerre Blanc

Grilled Vegetable Stack

Drizzled with a pesto oil

*** All Main Meals are served with seasonal vegetables**

Dessert

Belgian Chocolate Basket

With macadamia ice cream and mixed berries

Tropical Fruit Pavlova

Served with a berry coulis

Individual Apple Berry Crumble

Served with ice cream and vanilla anglaise

Sticky date Pudding

Served with butterscotch sauce and fresh cream

Mango Cheesecake

a taste of the Qld tropics – fresh mango layered with vanilla sponge and creamy cheesecake

Citrus tart

A tangy real lemon and lime curd in a shortcrust flan

Tiramisu

Espresso coffee, Tia maria & galiano soaked amaretti biscuits layered with mascarpone cheese

Chocolate Marquise

French chocolate mousse sandwiched between layers of Grand Marnier flavoured sponge, mirrored with a thin layer of chocolate ganache

Freshly brewed coffee, tea & mints

Deluxe Buffet

Basket selection of assorted breads and rolls

Hot

Rosemary infused Lamb leg with mint jelly

Roasted Beef with garlic mustard crust with traditional jus

*Chicken breast fillets with roasted pine nuts and basil pesto
garnished with sun-dried tomatoes*

Oven baked Perch fillets with lemon beurre blanc

Penne pasta with roasted Mediterranean vegetables and a chunky tomato ragout

***Served with roasted potatoes and pumpkin and a panache
of seasonal vegetables***

Cold

*Selection of Cold Cuts – Champagne leg ham, Oven roasted Turkey breast &
Hungarian Salami*

Chef's selection of 3 Salads

Assorted condiments and dressings

Dessert

Please select 2 from the following:-

Tropical fruit Pavlova

Chef's choice Cheesecake

Warm sticky date Pudding

Chocolate & hazelnut Slice

Tiramisu

Freshly brewed Coffee, Tea and Mints

Cocktail Package Menu

Pre-set on tables

Selection of dips & breads

Potato/Corn Chips

Cold Canapés

Antipasto selection

Chicken Pate on Mini Toast

Rosette of Smoked Salmon on chive cream cheese with melba toast

Sushi selection with wasabi mayonnaise and pickled ginger

Hot Canapés

Please select 6 from the following

Smoked Chicken Mini Vol-au-vent

Chilli Beef Cocktail Roll

Thai Fish Cake with dipping sauce

Oyster Kilpatrick

Crumbed Prawn Cutlets

Tomato, Olive & Ricotta Parcel

Breaded Mushroom caps filled with camembert cheese

Char Sui Chicken tartlets with green onion

Lamb kebab with chilli plum sauce

Mini Seafood quiches

****Hot selection served over a period of 2 hours***