

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.



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

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 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 bomboloni 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 or our pre-function space.

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 SESSION

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 shared or working table menu | included in strategy packages

Haven shared menu

LiTO FAMILY-STYLE SHARED MENU

TO START

Wood-fired breads, virgin olive oil, salt flakes V
Caponata, eggplant, capsicum, raisin, pine nuts V
Baccala Mantecato, crostini, bottarga GF
Byron Bay Burrata, compressed rockmelon, pistachio V GF

MAINS

Rotisserie chicken, lemon butter GF, DFO
Wood roasted eggplant, Calabrian chili, lemon, pangrattato V, GF
Caulilini on embers, dried tomato, capers V, GF

DESSERT

LiTO Tiramisu

WORKING TABLE MENU

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 SET MENU

TO START | SHARED PLATES

Sourdough, whipped smoked kelp butter V
Fish crudo, labneh, grapes, garum dressing
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
Westholme Wagyu Cross 5+ Sirloin, chargrilled, red wine jus GF

SIDES

Wood fired greens, pecans, charred lemon dressing
Shoestring frites, Haven signature salt

DESSERT

Signature Haven wood-fired Basque cheesecake GF

MONDRIAN EVENT OFFERINGS



CANAPES

Choice of 6

Choice of 9

Choice of 12

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



CANAPE ADDITIONS

SUBSTANTIAL CANAPES

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

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

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

Choice of one

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 fraîche, bee pollen GFO

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

MAIN

Choice of one

Grain-fed angus beef tenderloin, marrow crumbs, roasted cauliflower, olive jus

Corn-fed chicken breast, romesco, black barley, root vegetables and lardons DFO

Seared ocean trout, saffron mash, sautéed Warrigal greens, toasted almonds GF

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

SIDES

Choice of two

Currumbin Valley leaves, red wine and shallot vinaigrette

Lemon roasted chat potatoes, rosemary sea salt

DESSERT

Choice of one

Vanilla panna cotta, hazelnut crumble, pear textures, chai tea ganache GF Red
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

Choice of two

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 fraîche, mint GF

MAIN

Choice of two

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

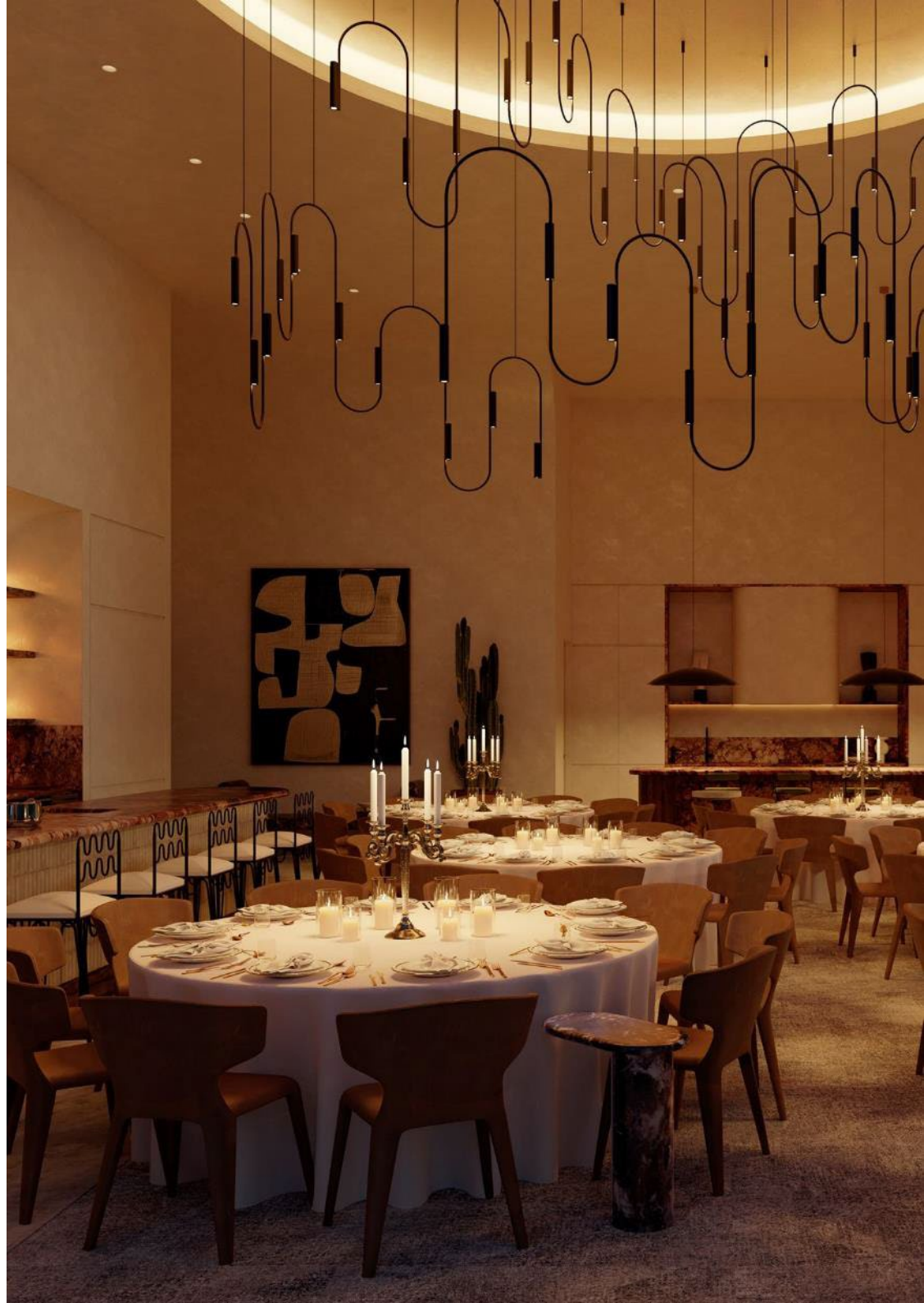
Choice of two

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

DESSERT

Choice of two

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

Baccala Mantecato - crostini, bottarga GFO

Crudo – black kingfish, samphire, chili oil, almonds DF GF

Heirloom tomatoes – white balsamic, Calabrian chili, avocado V GF DF

Charred baby peppers – verjuice gremolata V GF DF

Burrata – compressed rockmelon, toasted pistachio Veg GF

Prosciutto di Parma GF DF

Sopressa Milano – red wine & black pepper GF DF

Classic mortadella – pistachio GF DF

PASTA

Choice of two

Lamb ragu saffron pappardelle - slow-cooked lamb shoulder, aromatic herbs

Pork sausage rigatoni - fennel, oregano, chili, olives

Pumpkin & ricotta cappellacci – burnt sage butter and pinenuts Veg

Penne napoletana – tomato, basil, pangrattato, parmesan Veg

MAINS

Choice of two

Rotisserie chicken – Burrawong Gaian chicken, lemon butter GF DFO

Porchetta – Bangalow sweet pork, sage, garlic GF DF

Whole calamari – wood fired, Trapanese pesto GF DF

Line caught fish fillet – coastal greens GF DF

Mushroom - grilled portobello mushrooms, pine nut and asiago

SIDES

Choice of two

Wood roasted eggplant – Calabrian chili, lemon, pangrattato V GFO

Potato Al Forno – wagyu fat, garlic, rosemary GF DF VGO

Caulilini On embers – dried tomato, capers V GF

Soft white polenta – truffle, parmesan & fontina Veg GF

Green salad – Currumbin valley leaves, house dressing V GF

DESSERT

Choice of two

Tiramisu - LiTO tiramisu

Chocolate & hazelnut torte GF

Orange & ricotta Cheesecake

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

ADDITIONS

Moreton Bay Bugs – EV olive oil, lemon GF DF | \$18 per person

Ribeye 300gr Westholme Wagyu Pure MB 9+ - tagliata di manzo, broadleaf rocket,

Parmesan GF DF | \$28 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 Ballroom, 2nd Floor, Sky House, Beach House.

BREAD

Sourdough - whipped smoked seaweed butter V

BITES

Choice of four

Market best oysters - finger lime mignonette

Crudo daily fish - smoked labneh, fermented grape, garum dressing GF

Pardon peppers – charred, sherry vinegar, salt flakes VG GF

Croquetas – snapper, harissa, aioli, dill pickle

Tuna – tuna cream, elderflower, garum dressing, tartlet

Spanner crab – crème fraîche, compressed apple, chives, tapioca

Octopus skewer – harissa, hazelnuts

Wagyu 4-5 + 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 – crème fraîche, finger lime, sea herbs, crab waffles

Tuna nicoise salad – beans, potatoes, olives, tomato, cos GF/DF

MAINS

Choice of two

Market fish of the day – desert lime and jalapeno hollandaise GF

Yellowfin tuna – salsa verde, lemon GF DF

Jumbo quail - Ribery, house made vincotto, cranberry hibiscus GF DF

Westholme wagyu 4-5+ - char-grilled eye fillet, black garlic jus GF DF

SIDES

Inclusive of two

Wood fired seasonal greens, burnt citrus vinegarette, pecans

Shoestring frites. Haven signature salt

DESSERT

Choice of two

Signature Haven pavlova – kumquat, coconut and lemon verbena GF

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

Wood fired Australian Bay Bugs (1 piece per person) | \$30 per person

Char-grilled Angus beef OP rib,GF, DF | \$45 per person

Grilled southern rock lobster 800gr (half per person) | \$90 per person

HAVEN 3 COURSE MENU

Designed for exclusive, intimate gatherings. Served alternate drop.

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

BREAD

Sourdough - whipped smoked kelp butter V

STARTERS

Shared Plates

Dry aged yellowfin tuna, tuna cream, garum dressing, elderflower

Moreton Bay bug salad, iceberg lettuce, fennel, celery, white beans

Stracciatella, heirloom tomato, dehydrated olive, basil oil, tomato jelly

MAINS

Choice of two

Coral trout, champagne buerre blanc, caviar, nasturtium

Elgin Valley Heritage chicken breast, corn puree, cavolo nero, popcorn, jus gras

Tasmanian lamb loin, spring peas, nasturtium, jus au naturale

Westholme wagyu beef 7+, pencil leeks, truffled celeriac, black garlic jus

SIDES

Choice of two

Wood fired seasonal greens, burnt citrus vinegarette, 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

Red claw crayfish, brioche, lardo, roasted shell seasoning

Mud Crab cylinder, finger lime, crab mayonnaise, sea herbs DF

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

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

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

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 fries, 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 – Romanesco, smoked labneh
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:

Kingish crudo, lemon gel, baby basil, kingfish skin cracker
Scallop, ginger, fennel, burnt orange vinegarette (on the shell)
Prawn and lychee ceviche chili, crispy shallots, prawn cracker

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

Kidava 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 for an additional \$30 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

2 hours

3 hours

4 hours

5 hours

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

2 hours

3 hours

4 hours

5 hours

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

2 hours

3 hours

4 hours

5 hours

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

2 hours

3 hours

4 hours

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*

Available as a one-hour add on for the first hour only. Choose up to four.

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

PREMIUM SPIRITS*

Available as a one-hour add on for the first hour only. Choose up to four.

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

COCKTAILS ON ARRIVAL

Available as a per hour, per person add on. Choose up to two.

Watermelon Cooler – 42 Below Vodka, fresh watermelon, lychee, bubbles
Gin and Juice – Bombay Sapphire Gin, cloudy Apple, cucumber, lime
Caiprioska – 42 Below Vodka, lime, sugar (choose classic or passionfruit)
Coconut Cooler – Bacardi Blanca, pineapple juice, coconut water

*Spirit upgrades are not available on 5 hour beverage packages.



INFORMATION, PRICING, MENUS + RENDERS IS CORRECT AS OF JUNE 2025
AND SUBJECT TO CHANGE.

GOLD COAST
WWW.MONDRIANHOTELS.COM



MONDRIAN