



Weddings



JW MARRIOTT
GOLD COAST RESORT & SPA



Welcome

WEDDINGS WITH US

Our beautifully appointed wedding venues offer a unique ambiance and the perfect location for your Wedding Celebrations. From the ceremony locations overlooking our sparkling lagoons to the JW Grand Ballroom, our elegantly designed spaces provide the possibilities you need to curate your perfect day.

Upon confirmation, your experienced and dedicated Wedding Planner will provide a level of service that allows you to be the ultimate host and cover all the details. Our specially created luxury packages will ensure your wedding day runs smoothly and effortlessly.



DEDICATED WEDDING PLANNER

Every event is unique and your wedding is the beautiful culmination of your own, personal vision coming to life. Your Event Manager will be available to assist in detailing your special day with you, helping alleviate stress every step of the way.

JW CULINARY

With a culinary team from around the globe, our banquet chefs cultivate memorable dining delights that will compliment your special day. Each menu is designed with inventive consideration, promising the highest caliber of both ingredients and uniqueness.

JW GARDEN

The JW Garden is our on-property farm-to-table program creating a sustainable way for our chefs to elevate the resort menus with seasonal herbs, edible flowers, fruits, and vegetables. It honours a sense of environmental responsibility and encourages a better relationship to food, you will experience these items throughout your culinary experience.

CITRIQUE RESTAURANT

Citrique, so fresh, so chic! Built on a reputation of delivering consistently chic all-day dining experiences, Citrique is famous for its breakfast, brunch and seafood market experience.

MISONO JAPANESE

Embrace the energy of Japanese artistry and local flavours, combined across the three elements of the new Misono, featuring the vibrant and communal favourite teppan dining experience, a new live sushi bar and secret whisky bar.

CHAPTER & VERSE

Allow Chapter & Verse to tell the story! Setting a new bar for hospitality, bringing together interest, energy with experience. The story's protagonists are the lobby bar's famous cocktails and high-tea experience, all matched with your favourite food menu choices designed to share.

POOL PAVILION

Surrounded by sparkling lagoons, waterfalls, and gardens, the Pool Pavilion is designed for relaxation.

Wedding Ceremonies and Receptions can be held in our iconic poolside venues at an additional cost.



YOUR

Ceremony

BINNA BURRA PACKAGE

From \$2,500

White or red carpet
Wedding arbour
Up to 60 Americana chairs
Bridal registry table
Audio system and wireless microphone

TAMBORINE GALLERY PACKAGE

From \$5,000

Red or white carpet
Wedding arbour
Banquet Chairs with white covers
(up to 200 chair covers included)
Bridal registry table
Audio system and wireless microphone

LAGOON TERRACE PACKAGE*

From \$6,000

White or red carpet
Wedding arbour
Up to 60 Americana chairs
Bridal registry table
Audio system and wireless microphone

JW GRAND BALLROOM PACKAGE

From \$8,000

Red or white carpet
Wedding arbour
Banquet chairs with white covers
(up to 200 chair covers included)
Bridal registry table
Audio system and wireless microphone

All ceremony packages include a water station and directional signage in the lobby to the venue.

Prices are in conjunction with Reception Package booking or additional venue hire fees apply.

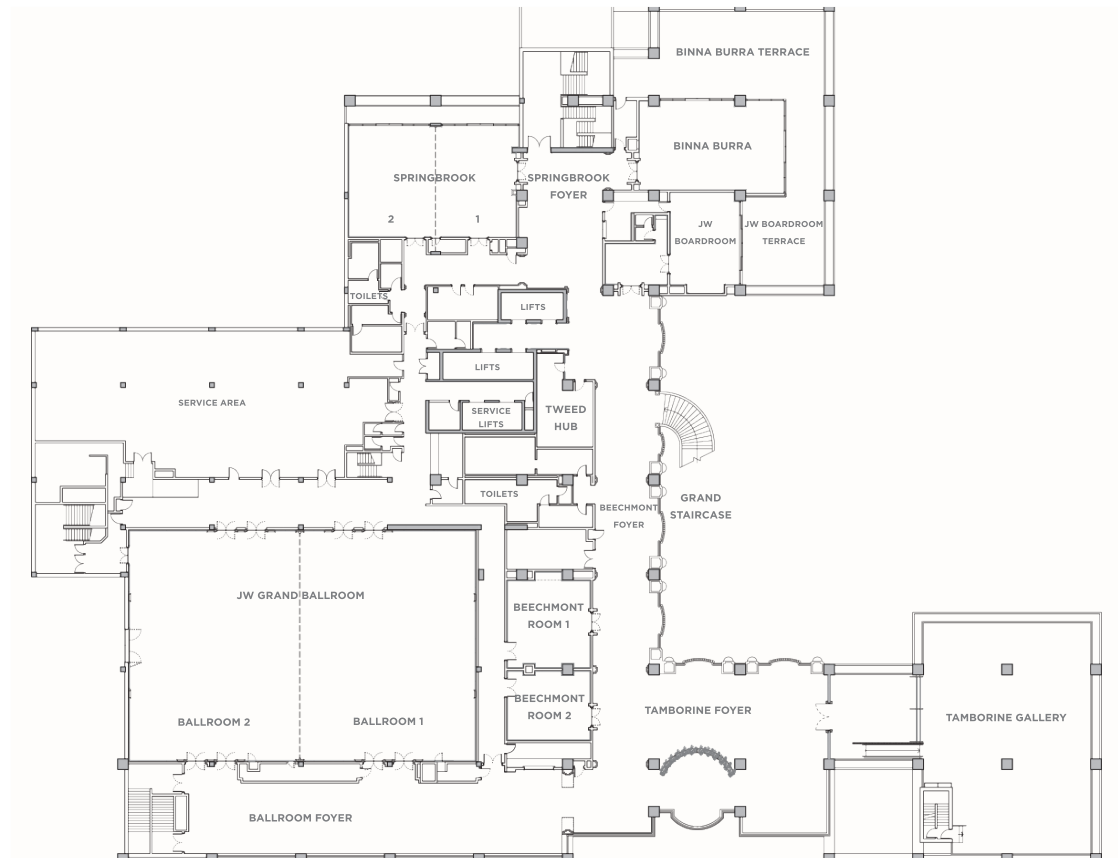
*Poolside Ceremonies are only available from 4:30pm. Wet weather back up is reserved upon booking confirmation. Availability is seasonal and Poolside is not available during school holidays and peak periods.



JW MARRIOTT

Venues

PROPERTY FLOOR PLAN



	DIMENSIONS		MAXIMUM CAPACITY		
	LxWxH	SQM	CEREMONY	COCKTAIL	SEATED RECEPTION
JW Grand Ballroom	32 x 21.2 x 5.3	678	800	800	450
Half JW Grand Ballroom	16.3 x 21.2 x 5.3	346	400	400	200
Binna Burra Room	14 x 7.8 x 3.5	110	80	100	50
Binna Burra Terrace	6 x 12 x 4	72	80	100	50
Tamboirine Gallery	15.85x 21.4 x 3	401	200	300	130
Poolside	15.85x 21.4 x 3	401	200	300	130
Lagoon Terrace		280		250	150



Cocktail

RECEPTION

\$195 per person

Minimum 80 guests, if less than 80 guests - venue hire applies

Your four hour cocktail reception package is inclusive of the following items:

- Overnight suite accommodation for the couple including a nourishing breakfast for two
- Wedding Party lounge or dressing room featuring a selection of canapés and beverages for up to 10 guests prior to Reception
- Complimentary valet car parking for the couple
- Dedicated JW Marriott Certified Wedding Planner
- Discounted accommodation rate for all guests

- Two hour Chef's selection of 10 canapés
- Two food stations from our extensive list
- Four-hour premium beverage package
- Serving of your wedding cake on dessert station
- Freshly brewed tea and coffee served with chocolates

- Elegantly dressed bridal table and cake table (if required)
- Elegantly dressed cocktail tables with tea lights
- Casual lounge furniture and coffee tables
- Basic audio visual including audio, lectern and microphone* (indoor venues only)
- Dance floor and basic lighting package* (indoor venues only)
- Venue hire until midnight (poolside venues have 10:00pm curfew)

Add \$35 per person to host your event poolside. Poolside package is seasonal and not available through school holidays, does not include dance floor, and 10pm conclusion for poolside events applies. Menu selections are made at planning phase.

CANAPÉS

COLD

Smoked salmon and caviar blini

Beetroot, goats cheese and pistachio

Smoked duck with lavender honey and fig chutney

Beef bresaola on rye with horseradish cream

HOT

Chicken bao with pickled vegetables and spicy sauce

Truffle arancini

Scallop with pea puree and sea vine shoot

Mooloolaba prawn spoon with chorizo and tomato salsa

DESSERT

Mini fruit tart with vanilla cream

Open macaron with strawberry and white chocolate

LIVE COOKING STATIONS

Choose two of the below:

CAESAR SALAD

Individual Caesar salads mixed by Chef

PASTA

Individual penne pasta bowls cooked live by Chef

SKEWER

Grilled live by Chef served with matching dipping sauce

ORGANIC SALAD

Salad Station featuring ingredients from the JW Garden

CHEESE

A selection of cheese with dried figs, grapes, crackers and bread

CHARCUTERIE

Cured ham on the bone sliced live by Chef with cured meats, pickled vegetables, and artisanal bread

POKE

Design your own poke bowl with Chef from a list of healthy options

DOUGHNUT

Design your own doughnut with the Chef from an extensive array of flavours and toppings

ICE CREAM

Scooped live by the Chef and served with condiments, toppings and sauce

Plated Menu

RECEPTION

Two Course - \$225 per person

Three Course - \$250 per person

Minimum 80 guests, if less than 80 guests - venue hire applies

Your wedding reception package is inclusive of the following items:

- Overnight suite accommodation for the couple including a nourishing breakfast for two
- Wedding Party lounge or dressing room featuring Chef's selection of canapés and beverages for up to 10 guests prior to Reception
- Complimentary valet car parking for the couple
- Menu tasting of plated menu for couple upon confirmation of booking
- Discounted accommodation rate for all guests

- One hour Chef's selection of pre-dinner canapés
- Two-course or three-course alternately placed plated menu
- Five-hour premium beverage package
- Serving of your wedding cake to tables
- Freshly brewed tea and coffee served with chocolates

- Elegantly dressed bridal table and cake table
- Elegantly dressed cocktail tables with tea lights for pre-function area
- Guest tables dressed in black or white linen with chairs dressed in covers and sashes
- Printed menus on each table and digital seating plan at entry to your reception
- Basic audio visual including audio, lectern and microphone
- Dance floor and basic lighting package
- Venue hire until midnight

Plated menus are not available for poolside events.

Menu selections are made at planning phase.

CANAPÉS

COLD

Smoked salmon and caviar blini

Beetroot, goats cheese and pistachio

HOT

Chicken bao with pickled vegetables and spicy sauce

Truffle arancini

Scallop with pea puree and sea vine shoot

ENTRÉE (Select 2)

Chilled spanner crab, chili mayo, pickled cucumber, red radish, citrus dressing

Vegetable garden, quinoa, feta, heirloom carrots, baby zucchini, radish, leaves, truffle dressing

Pan seared scallops, charred chorizo, green pea tahini, smoked tomato salsa

Shredded chicken, avocado, truffle jelly, tomato, red onion, sweetcorn puree, baby leaves

Prawns marinated with lemon zest, avocado, bush tomato mayo, romaine lettuce, saffron sauce

Smoked salmon rilette with capers, red onion, dill leaves, ruby radish, horseradish cream and fish eggs

Octopus marinated with herbs and garlic, smoked paprika, pickled vegetables and baby leaves, ink mayo

Moreton Bay bug dumplings, bisque sauce, kaffir lime, coconut sambal, herbs from the JW Garden

Smoked duck breast, garden leaves, cherry puree, almonds, fig balsamic and olive oil dressing

Pork belly slow braised in JW's master stock, soy ginger glaze, pickled cabbage salad

Marinated beef, chilli and tamarind dressing, rice noodles, carrot, cucumber, crispy shallots and coriander

Vegetable tartare with truffle cream, lemon caper dressing, crisp bread and baby herbs

MAIN (Select 2)

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Grilled lamb rack, charred eggplant puree, grilled zucchini, cherry tomato, fermented garlic jus

Chicken breast roasted with lemon thyme, carrot puree, with baby vegetables and mushroom sauce

Lavender honey glazed duck breast, roasted parsnips, caramelized figs, wild asparagus, port wine jus

Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Barramundi with lemon myrtle and macadamia crust, grilled asparagus citrus butter sauce

Pork cutlet rubbed with mustard and JW Garden herb crust, apple puree, roasted vegetables, sage jus

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Slow cooked lamb shoulder, navarin vegetables, red wine reduction and chimichurri sauce

Mushroom mignon, roasted field mushroom, duxelle, parmesan cheese, fricassee and truffle dressing

Cauliflower steak, cauliflower marinated in spices and wood fired, cauliflower puree and flowerets

Seafood Bouillabaisse, salmon, snapper, scallop, prawn, mussel, clam, potato with bisque sauce

DESSERT (Select 2)

Chocolate gold bar, chocolate delice, salty caramel, chocolate glaze, feuilletine, peanut cream, gold leaf

Banoffee pie, banana mousse, cream chantilly, grated local chocolate, caramelized pecans, biscuit base

Citrus curd tart, lime meringue, blood orange coulis, lemon macaron and poached kumquat

Berry and white chocolate mousse, raspberry gel, berry compote, raspberry sorbet and white chocolate

Coffee cream slice, vanilla sponge, espresso mascarpone, shaved chocolate

Apple and cinnamon pudding with apple compote and vanilla ice cream

Peach melba meringue, peach sorbet, vanilla sponge and ice cream, raspberry coulis

Mango and passion fruit mousse with coconut cream and kaffir lime

Earl grey milk chocolate tart, sea salt caramel, lavender cream and fresh berries

Rhubarb and pear crumble with native honey granola and yoghurt ice cream

Fresh seasonal fruit plate with JW Garden mint

JW Buffet

RECEPTION

\$250 per person

Minimum 80 guests, if less than 80 guests - venue hire applies

Your five (5) hour, buffet wedding reception package is inclusive of the following items:

- Overnight suite accommodation for the couple including a nourishing breakfast for two
- Wedding Party lounge or dressing room featuring Chef's selection of canapés and beverages for up to 10 guests prior to Reception
- Complimentary valet car parking for the couple
- Discounted accommodation rate for all guests

- One hour Chef's selection of pre-dinner canapés
- A mixed buffet selection of cold dishes, hot dishes, and dessert platters
- Five-hour premium beverage package
- Serving of your wedding cake on platters
- Freshly brewed tea and coffee served with chocolates

- Elegantly dressed bridal table and cake table
- Elegantly dressed cocktail tables with tea lights for pre-function area
- Guest tables dressed in black or white linen with chairs dressed in covers and sashes
- Printed menus on each table and digital seating plan at entry to your reception
- Basic audio visual including audio, lectern and microphone* (indoor venues only)
- Dance floor and basic lighting package* (indoor venues only)
- Venue hire until midnight (poolside venues have 10:00pm curfew)

Add \$35 per person to host your event poolside. Poolside package is seasonal and not available through school holidays, does not include dance floor, and 10pm conclusion for poolside events applies.

Menu selections are made at planning phase.

CANAPÉS

COLD

Smoked salmon and caviar blini

Beetroot, goats cheese and pistachio

HOT

Chicken bao with pickled vegetables and spicy sauce

Truffle arancini

Scallop with pea puree and sea vine shoot

STARTERS (Select 3)

Mushroom soup with truffle pesto oil

Pumpkin soup with roasted pumpkin seeds

Cauliflower soup with roasted crushed hazelnut

Chicken consume with garden vegetables

Tomato and basil soup with JW Garden pesto

Grilled Mooloolaba prawns, kale tabbouleh, cous cous, roasted capsicum, feta cheese and lemon dressing

Seared tuna, garden lettuce, egg, cherry tomatoes, beans, baby potatoes, herb mustard dressing

Romaine lettuce, herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons

Heirloom beetroot salad, marinated beetroots, caramelized walnuts, creamy feta and garden leaves

Roasted pumpkin salad with five grains, candied seeds, rocket leaves and native honey dressing

Thai green papaya and beef salad, coriander, toasted coconut, puffed rice, daikon, Nahm Jim

Desiree potato salad, smoked bacon, cracked pepper, dijon mayonnaise and chives

JW Garden greens, grape tomatoes, shaved fennel, carrots and cucumbers, raspberry vinaigrette

Kale and quinoa salad, toasted pumpkin seeds, goji berries, charred citrus vinaigrette

Orzo pasta salad, feta cheese, beans, cucumber, grape tomato, red wine vinegar, oregano

Cauliflower tabbouleh, black chick peas, parsley, lemon, olive oil, pink salt

Buffet Menu

MAINS (Select 3)

BEEF

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Fijian pepper steak, caramelized Spanish onion and capsicum, turmeric sweet potatoes

Beef stew, chorizo, beans, saffron rice, pilaf

LAMB

Slow cooked lamb shoulder, Navarin vegetables, red wine reduction and chimichurri sauce

Moroccan lamb tajine, lemon couscous, mint and pomegranate

Sous vide and charred Australian lamb rump, grilled vegetables, seeded mustard sauce

Grilled lamb rack, charred eggplant puree, grilled zucchini, smoked cherry tomato, garlic jus

CHICKEN & POULTRY

Pan roasted organic young chicken, natural jus, kipfler potatoes, edamame

Braised chicken thigh, coq au vin vegetables and red wine jus

Chicken breast roasted with lemon thyme, carrot puree, with baby vegetables and mushroom sauce

Lavender honey glazed duck breast, roasted parsnips, caramelized figs, wild asparagus, port wine jus

SEAFOOD

Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Barramundi with lemon myrtle and macadamia crust, grilled asparagus citrus butter sauce

Seafood bouillabaisse, salmon, snapper, scallop, prawn, mussel, clam, potato with bisque sauce

Red curried prawns, coconut, beans, basil, and jasmine rice

Whole baked market fish, tropical fruit salsa, citrus butter

PORK

Pork cutlet rubbed with mustard and JW Garden herb crust, apple puree, roasted vegetables and sage jus

Tamarind and chili tossed crispy Bangalow pork belly

Pork medallions with horseradish mashed potatoes, braised cabbage, mustard cream sauce

Braised Sichuan pork shoulder, chilies, shaoxing wine, stir fried mushrooms

VEGAN

Mushroom mignon, roasted field mushroom, duxelle, parmesan cheese, fricassee and truffle dressing,

Cauliflower steak, cauliflower marinated in spices and wood fired, cauliflower puree and flowerets

Creamy spinach and chick peas casserole

Tamarind and chili glazed grilled eggplant, crushed peanuts, fried shallots, and toasted coconut

Pumpkin gnocchi with roasted pumpkin, seeds and puree

SIDES (Select 2)

Spiced potato and cauliflower, roasted cumin, turmeric and coriander

Broccoli au gratin

Sautee green vegetable, roasted garlic, sundried tomatoes

Roasted root vegetables, thyme, lemon myrtle

Peri Peri seasoned chat potatoes

Truffle mash potato

Rosemary tossed crispy sweet potatoes

Carrot and peas fried rice

Coconut infused jasmine rice

Rocket salad with balsamic and olive oil dressing

Mac and cheese

DESSERT (Select 3)

Cherry and coconut delight

Raspberry chocolate brownie with cream cheese swirls

Orange almond and coconut cake (GF, DF)

Mazarin with forest berries

Raspberry opera slice

Earl grey pear and caramel slice

Vegan raspberry chocolate crunch

Seasonal fruit mouse cake with Victorian sponge (GF)

Mini pavlovas with passion fruit, berries and vanilla cream

Apricot, pistachio and white chocolate slice

Chocolate mousse tart

Rhubarb and apple crumble pie

Seafood Buffet

RECEPTION

\$270 per person

Minimum 80 guests, if less than 80 guests - venue hire applies

Your five (5) hour, buffet wedding reception package is inclusive of the following items:

- Overnight suite accommodation for the couple including a nourishing breakfast for two
- Wedding Party lounge or dressing room featuring Chef's selection of canapés and beverages for up to 10 guests prior to Reception
- Complimentary valet car parking for the couple
- Discounted accommodation rate for all guests

- One hour Chef's selection of pre-dinner canapés
- Premium Seafood Buffet served on ice
- Mixed cold dishes, hot dishes, and dessert platters
- Five-hour Premium Beverage package
- Serving of your wedding cake on platters
- Freshly brewed tea and coffee served with chocolates

- Elegantly dressed bridal table and cake table
- Elegantly dressed cocktail tables with tea lights for pre-function area
- Guest tables dressed in black or white linen with chairs dressed in covers and sashes
- Printed menus on each table and digital seating plan at entry to your reception
- Basic AV including audio, lectern and microphone* (indoor venues only)
- Dance floor and basic lighting package* (indoor venues only)
- Venue hire until midnight (poolside venues have 10:00pm curfew)

Add \$35 per person to host your event poolside. Poolside package is seasonal and not available through school holidays, does not include dance floor, and 10pm conclusion for poolside events applies.

Menu selections are made at planning phase.

COLD CANAPÉS

Salmon tartare with lemon myrtle and wild dill

Smoked duck with lavender honey and fig chutney

Asparagus with cured ham and olive tapenade

HOT CANAPÉS

Mooloolaba prawn spoon with chorizo and tomato salsa

Hervey Bay scallop with sesame panko and green pea puree

STARTERS (Select 3)

Mushroom soup with truffle pesto oil

Pumpkin soup with roasted pumpkin seeds

Cauliflower soup with roasted crushed hazelnut

Chicken consume with garden vegetables

Tomato and basil soup with JW Garden pesto

Grilled Mooloolaba prawns, kale tabbouleh, cous cous, roasted capsicum, feta cheese and lemon dressing

Seared tuna, garden lettuce, egg, cherry tomatoes, beans, baby potatoes, herb mustard dressing

Romaine lettuce, herbal dressing, parmesan cheese, cherry tomatoes, avocado, egg and croutons

Heirloom beetroot salad, marinated beetroots, caramelized walnuts, creamy feta and garden leaves

Roasted pumpkin salad with five grains, candied seeds, rocket leaves and native honey dressing

Thai green papaya and beef salad, coriander, toasted coconut, puffed rice, daikon, Nahm Jim

Desiree potato salad, smoked bacon, cracked pepper, dijon mayonnaise and chives

JW Garden greens, grape tomatoes, shaved fennel, carrots and cucumbers, raspberry vinaigrette

Kale and quinoa salad, toasted pumpkin seeds, goji berries, charred citrus vinaigrette

Orzo pasta salad, feta cheese, beans, cucumber, grape tomato, red wine vinegar, oregano

Cauliflower tabbouleh, black chick peas, parsley, lemon, olive oil, pink salt

SEAFOOD

Oysters served with red wine vinegar, chopped shallot and fresh lemon

Australian tiger prawn portions prepared by Chef served with thousand island sauce, iceberg lettuce, avocado, lemon and JW Garden dill

MAINS (Select 3)

BEEF

Roasted beef tenderloin, potato gratin, baby vegetables, red wine shallots, native peppercorn sauce

Braised Wagyu cheek, truffle mash potato, glazed root vegetables, red wine sauce and baby herbs

Fijian pepper steak, caramelized Spanish onion and capsicum, turmeric sweet potatoes

Beef stew, chorizo, beans, saffron rice, pilaf

LAMB

Slow cooked lamb shoulder, Navarin vegetables, red wine reduction and chimichurri sauce

Moroccan lamb tajine, lemon couscous, mint and pomegranate

Sous vide and charred Australian lamb rump, grilled vegetables, seeded mustard sauce

Grilled lamb rack, charred eggplant puree, grilled zucchini, smoked cherry tomato, garlic jua

CHICKEN & POULTRY

Pan roasted organic young chicken, natural jus, kipfler potatoes, edamame

Braised chicken thigh, coq au vin vegetables and red wine jus

Chicken breast roasted with lemon thyme, carrot puree, with baby vegetables and mushroom sauce

Lavender honey glazed duck breast, roasted parsnips, caramelized figs, wild asparagus, port wine jus

SEAFOOD

Baked salmon with gremolata, broccolini and toasted almonds, lemon caper sauce

Barramundi with lemon myrtle and macadamia crust, grilled asparagus citrus butter sauce

Seafood bouillabaisse, salmon, snapper, scallop, prawn, mussel, clam, potato with bisque sauce

Red curried prawns, coconut, beans, basil, and jasmine rice

Whole baked market fish, tropical fruit salsa, citrus butter

PORK

Pork cutlet rubbed with mustard and JW Garden herb crust, apple puree, roasted vegetables and sage jus

Tamarind and chili tossed crispy Bangalow pork belly

Pork medallions with horseradish mashed potatoes, braised cabbage, mustard cream sauce

Braised Sichuan pork shoulder, chilies, shaoxing wine, stir fried mushrooms

VEGAN

Mushroom mignon, roasted field mushroom, duxelle, parmesan cheese, fricassee and truffle dressing,

Cauliflower steak, cauliflower marinated in spices and wood fired, cauliflower puree and flowerets

Creamy spinach and chick peas casserole

Tamarind and chili glazed grilled eggplant, crushed peanuts, fried shallots, and toasted coconut

Pumpkin gnocchi with roasted pumpkin, seeds and puree

SIDES (Select 2)

Spiced potato and cauliflower, roasted cumin, turmeric and coriander

Broccoli au gratin

Sautee green vegetable, roasted garlic, sundried tomatoes

Roasted root vegetables, thyme, lemon myrtle

Peri Peri seasoned chat potatoes

Truffle mash potato

Rosemary tossed crispy sweet potatoes

Carrot and peas fried rice

Coconut infused jasmine rice

Rocket salad with balsamic and olive oil dressing

Mac and cheese

DESSERT (Select 3)

Cherry and coconut delight

Raspberry chocolate brownie with cream cheese swirls

Orange almond and coconut cake (GF, DF)

Mazarin with forest berries

Raspberry opera slice

Earl grey pear and caramel slice

Vegan raspberry chocolate crunch

Seasonal fruit mouse cake with Victorian sponge (GF)

Mini pavlovas with passion fruit, berries and vanilla cream

Apricot, pistachio and white chocolate slice

Chocolate mousse tart

Rhubarb and apple crumble pie

Beverage

PACKAGES

PREMIUM BEVERAGE PACKAGE

- Woodbrook Farm Sparkling NV Brut Cuvée
- Woodbrook Farm Sauvignon Blanc Semillion
- Woodbrook Farm Shiraz Cabernet
- Local Standard Draught Beer
- Soft drinks and juices

DELUXE BEVERAGE PACKAGE

- Woodbrook Farm Sparkling NV Brut Cuvée
- Divinci Prosecco DOC
- Woodbrook Farm Sauvignon Blanc Semillion
- Pepik Chardonnay
- Woodbrook Farm Shiraz Cabernet
- Maxwell Silver Hammer Shiraz
- Crown Lager, Great Northern
- Cascade Premium Light
- Soft drinks and juices

LUXURY BEVERAGE PACKAGE

- Chandon NV Sparkling
- Divinci Prosecco DOC
- Cape Mentelle Sauvignon Blanc
- Red Claw Chardonnay
- La Boheme Act Two Pinot Noir Rosé
- Cape Mantelle Trinders Cabernet Merlot
- Maxwell Silver Hammer Shiraz
- Corona, Coopers Pale Ale
- Cascade Premium Light
- Barossa Cider
- Soft drinks and juices

Premium Beverage Package in all Wedding Reception Packages, excluding Unique Traditions.

Upgrade from a Premium to a Deluxe Beverage package for \$15 per person.

Upgrade from a Deluxe to a Luxury Beverage package for \$15 per person



Finer Points

TAILORING MENUS

The JW Marriott Gold Coast Resort & Spa Culinary team work closely with the Event Management team to personally tailor wedding menus and create perfectly appointed catering menus to suit every occasion and dietary need

TASTING PANEL

A menu tasting is a necessity when planning your wedding, and the Resort's award winning culinary team are happy to cater to all requirements. Your wedding menu will reflect the Resort's five-star food innovation and creativity with your wedding day dreams. Menu tastings are offered for all plated or cultural reception packages and organised once your wedding is fully confirmed. One menu tasting is offered complimentary for the couple only. Any additional guests will pay full retail price.

CHILDREN'S PRICING

0-5 YEARS - \$50 per child. Includes child friendly main course & dessert, soft drinks and juices and a wedding seat at the wedding reception

6-12 YEARS - 75% of the package price

13-17 YEARS - Full package price

Please ask your Wedding Planner for the children's menu, inclusive of soft drinks and juice served throughout package times. NOTE: Children are not considered as part of the minimum number of guests.

SUPPLIER MEALS

We are happy to offer entertainment and contracted vendors a supplier meal. Supplier meals are charged at \$45 per person and include a hot meal served with soft drink, juices, coffee and tea.

ENHANCEMENTS

POP-UP BAR

Add a pop-up bar to your wedding reception for any guests who wish to purchase additional beverages or allocate a host bar tab for your convenience. Bartender and set up fees apply. From \$300, included one bartender.

SIGNATURE COCKTAIL

Have our events team create a personalised cocktail for your wedding reception and served upon arrival for \$20 per person. Mocktails available from \$15 per person

SPECIALTY BARS

Choose between a Gin Bar, Pimms, Prosecco, or Champagne Specialty Bar from \$18 per person. Add spirits to your beverage package from \$20 per person. Spirits on consumption from \$10.50 per serve.

LIVE FOOD STATIONS

Include live food stations your wedding reception from \$20 per person. Choose from our extensive list of live food station options.

CHEESE & CHARCUTERIE PLATTERS

Add a grazing board or platters to your reception package for \$30 per person

BRIDAL HAMPERS OR GRAZING BOX

Ideal for photography sessions, design your own with a selection from JW Market. Price upon request.

LATE NIGHT SNACKS

After Party Bites available from \$30 per person.

Event Management

VENUE WEDDING PLANNER

Dream weddings don't just happen, they're planned. Marriott Certified Wedding Planners are trained to help. After completing demanding coursework, each Marriott Certified Wedding Planner is qualified to coordinate weddings of all types, including ethnic and military weddings. Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute each detail. That includes setting an event budget; deciding on a menu; arranging table settings; and finding florists, photographers, a band and other entertainment for the big day. Your highly experienced dedicated Wedding Planner and experienced banquet team will collaborate with you to provide you with the keys to success. This team assists you with all the finer details leading up to and during your event and ensures that your job in organising your Wedding is made easier.

SPECIAL DIETARY REQUIREMENTS

Please note the Resort is more than happy to cater to specific dietary requirements that are for medical and/or religious reasons only. This does not include lifestyle or fad diets. A full list of dietary requirements is required 72 hours prior to your event and in an easy to read format. Should a guest not be able to eat a variety of foods, this list should also contain exactly what they can eat to avoid disappointment. Guests that order special dietary meals will be served a menu to suit the event budget. The Resort caters for a percentage of vegetarians on a daily basis. Should your guest list include a high number of vegetarians, please ensure your Wedding Planner is updated on these numbers.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

JW Marriott Gold Coast Resort & Spa's liquor license requires that Resort employees and bartenders only dispense beverages. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age. Under Queensland Liquor Licensing Laws, we are unable to serve alcohol to a minor or allow a minor to consume alcohol on Resort premises. A minor is a person under the age of 18 years of age. We expect the organiser to inform all persons attending the event of liquor licensing laws and to display a diligent focus on the night of the behaviour of all attendees.

AUDIO VISUAL

Microhire is a national event staging company, providing technical and creative support for business events and is proud of its relationship with the JW Marriott Gold Coast Resort & Spa as the "in-house" event staging partner. Meetings and events function most effectively when they are supported by the highest level of audio visual technology. Whatever your Audio Visual, information technology or corporate event staging needs, Microhire can provide you with a solution that works. Please contact:

Peter Werner

Event Staging Manager

Phone: 07 5538 6679

Mobile: 0406 169 416

Email: Peter.Werner@microhire.com.au

*Basic audio visual package refers to Lighting: cake table spot light, dance floor coloured LED lighting, bridal table and/or stage wash lights and food station/buffet lighting (pending on culinary package). Audio: Ceiling sound system, 1 x Lectern & microphone, 1 x Wireless Microphone, Wireless/Bluetooth connection for Client device, Microhire set up / handover / pack down labour

GENERAL RESORT INFORMATION

ACCOMMODATION

We are pleased to offer your wedding guests the following discounted accommodation rates: Up to 15% off our best available rate at the time of booking. Upon confirmation, your guests will need to mention that they are attending your event when making the booking with our reservations department. Accommodation rates are subject to availability and conditions may apply. A minimum stay and/or a change in rate for additional nights may apply. Please note that check-in time begins after 3.00pm and check-out time is 11.00am.

CAR PARKING

Self-parking up to \$5 per hour or up to \$24 per day. \$35 per day for valet parking.

MARINA ARRIVALS

All marina arrivals must be booked three (3) months in advance due to space restrictions. Pricing available upon request.

MARRIOTT BONVOY EVENTS

EARN UP TO 60,000 POINTS PER EVENT!
Book your Wedding with us and earn Marriott Bonvoy Events points. For more information, visit www.marriott.com.au/loyalty.

SECURITY

Security Officers/Crowd Controllers may be required for your Wedding Reception in accordance with the Qld Liquor Act 1992, Qld Liquor Regulation 2002, Qld Building Fire Regulations 2008, and Qld Security Provider's Act 1993. Security Officers/Crowd Controllers are provided by the Hotel, at an additional charge and at a ratio of one Guard per every 100 guests from the start of the function until half an hour after the conclusion of the event to ensure that all guests depart the selected venue safely. The cost is \$65.00 per hour per guard (minimum of 4 hours) Monday – Sunday and \$85.00 per hour per guard (minimum of 4 hours) on Public Holidays. A final security quote will be provided once the agenda and numbers are finalized and charged to your master account.

Terms & Conditions

BOOKINGS AND CONFIRMATION

Once JW Marriott Gold Coast Resort & Spa is able to confirm your wedding ceremony and/or reception, a catering confirmation agreement will be issued to secure your wedding. A signed copy of the catering confirmation agreement along with a 25% deposit of the total minimum spend will be required within 7 days to confirm your booking. The initial deposit is non-refundable. Event contracts will only be issued 12 months prior to your Wedding day or to secure the JW Grand Ballroom or Tamborine Gallery venues an agreement can be issued within 6 months prior to your event date.

CANCELLATION

The management of the Resort reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received by the due date. Should you wish to cancel your booking prior to the confirmation date, please let us know as soon as possible so that we can release the booking and allow the space to become available to other clients. Cancellation charges apply.

POOLSIDE RECEPTIONS

Poolside Receptions are strictly held from 6.00pm - 10.00pm and restricted by blackout dates. A back up function space will be held upon booking. All poolside events must adhere to a maximum of 85 dB (decibels) that will be measured and recorded by the hotel at regular intervals across the event from designated locations. The resort reserves the right to control the quality, style, location of set up and volume of any entertainment booked by the client. It is the responsibility of the client to share the noise limits with the booked entertainment. All evening events held by the Poolside and Lagoon Terrace require a specific outdoor AV package to meet health and safety requirements. Additional AV available - Price on request.

VENUE HIRE

Venue hire charges are applicable for all events held at JW Marriott Gold Coast Resort & Spa. Based on the Wedding Ceremony and Reception package selected we are happy to offer complimentary venue hire in conjunction with minimum spend.

Should your requirements for catered events not meet the minimum criteria, venue hire charges would be reviewed and the short fall in delegate numbers will be charged per person based on our Wedding package.

ROOM HOLD / BUMP IN AND OUT

If your event involves significant bump in or bump-out times that require an additional hold period, please advise the Sales or Events Manager for availability and pricing options. Should there be no requirements for a hold over extended times, we then reserve the right to sell the uncommitted space to an alternative event. The JW Grand Ballroom on level two is fitted with an external hoist which connects to the hotels loading dock. The hoist is often used for oversized objects such as large or heavy equipment that do not fit in the service lifts. The 3 tonne hoist is only available as a chargeable service and must be operated by a hotel staff member.

SURCHARGE

A surcharge of up to \$2,500.00 per hour and a minimum food and beverage spend will apply if a function continues after midnight. A surcharge of 15% is applicable to the total food and beverage expenditure for functions occurring on public holidays.



JW MARRIOTT

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