



THE LANGHAM

GOLD COAST

SAY "I DO"
AT THE LANGHAM



WEDDINGS AT THE LANGHAM

Thank you for your interest in The Langham, Gold Coast for your wedding venue celebration.

The Langham, Gold Coast, offers a flawless setting for your wedding day, surrounded by the breathtaking beauty of Gold Coast's coastline. Our devoted wedding specialists will ensure every detail of your grand celebrations is meticulously crafted and tailored to your vision. Indulge in world-class amenities, exquisite accommodations, and a culinary journey that delights the senses.

Let us thread the magic of romance into your special day, creating memories that will forever linger in your heart.



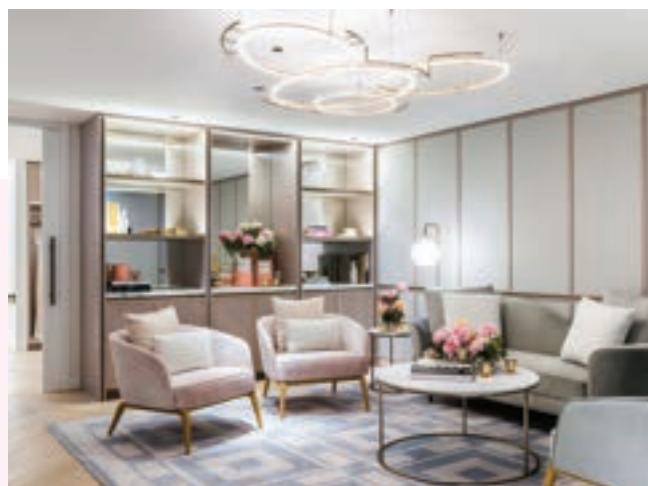
*D*IAMOND BALLROOM WEDDING RECEPTION PACKAGE

For weddings from 100 guests*.

From \$400.00 per person.

- On the day of your wedding, access to The Diamond Ballroom for set up from 12:00 pm
- Exclusive use of The Diamond Bridal Suite on the day of your wedding for your Wedding preparations
- Exclusive use of The Diamond Ballroom and Diamond Ballroom Foyer for a five-hour period
- Wedding reception, set banquet style including white or black table linens and napkins, chair covers with sash and your selection of centrepiece per table from our Sterling Collection
- Dressed bridal table, cake and gift table
- Digital welcome signage and seating plan at the entrance to the Diamond Ballroom
- Lectern and microphone, dance floor and elegant house lighting
- The Langham Wedding Cocktail is served complimentary to your guests on arrival, one per person
- Five-hour Prestige beverage package
- Three canapés of your choice for a half hour of service during your pre-dinner drinks
- Three-course alternate serve plated dinner consisting of entrée, main & dessert including signature bread on the tables
- Wedding cake, supplied by the Bride and Groom, cut and served on platters with accompanying garnishes to the centre of each table
- Freshly brewed coffee and assorted teas served to your guests with dessert
- Personalised menu tasting prior to your wedding day to confirm the wedding menu
- Personalised menus set on your tables, one per person
- One night's accommodation in a Junior Ocean Suite for the newlyweds on the night of your wedding including breakfast for two people in Akoya (subject to availability)
- Welcome amenity in your accommodation room on the night of your wedding from our Executive Chef and a bottle of Taittinger champagne in your room
- Complimentary valet parking for two cars for your wedding night

*Terms and conditions apply. Customised packages are also available for under 100 guests.



*D*IAMOND BRIDAL SUITE

Located adjacent to the Diamond Ballroom and the Diamond Foyer, the Bridal Suite is available for your exclusive use on the day of your wedding. Enjoy a luxurious start to your day by getting ready in this breathtaking dedicated space, and take some time together as newlyweds before your grand entrance.

With your own private elevator, separate washrooms, dressing room with floor-to-ceiling mirrors, and hair & make-up stations, luxury begins in The Langham Bridal Suite.

Throughout the day, enjoy a selection of refreshments including tea coffee, and light catering provided by our Executive Chef.

Additional offering can be quoted upon request.





ENHANCEMENTS TO CONSIDER

- Wedding cake by our Executive Pastry Chef
- Bonbonnières for you and your guests
- Recovery brunch for your closest family and friends in the Private Dining Room
- Pre & post celebration events in one of The Langham, Gold Coast's venues
- Ceremony at The Langham, Gold Coast
- Accommodation room upgrade opportunities
- Engagement party options
- Bridal Shower Afternoon Tea

Contact the team today to discuss further.



SAMPLE MENUS

Upgrade options available.

Sample menus are indicative of Executive Chef offerings.

All menus are subject to change at any time.

The Langham, Gold Coast practices Responsible Service of Alcohol.

PRE-DINNER CANAPES

COLD

Compressed watermelon

Feta crumble, barrel-aged balsamic *V GF*

Hot smoked Tasmanian salmon

Dill, tostadas, yuzu caviar

Caprese skewers

Cherry heirloom tomatoes, mozzarella *V GF*

Goat's curd

Pickled beetroot petite tart, lemon myrtle pearl *V*

HOT

Cauliflower

Moroccan spices, tahini yoghurt sauce *VG GF*

Mushroom & mozzarella arancini

Truffle aioli *V GF*

Char siew pork puff pastry

Hoisin-ginger sauce

Pumpkin roll

Bush tomato relish *VG GF DF*

Japanese chicken karaage

Sesame sauce *DF*

THREE-COURSE ALTERNATE INDIVIDUAL PLATED SELECTION

ENTRÉE

Heirloom beetroot, torched goat's cheese, beetroot gel, puffed black rice *GF V*

Japanese sake-infused hiramasa crudo, chamomile kombucha, edamame, yuzu pearls *GF DF*

Hot smoked king salmon, wasabi cucumber pearls, sesame crisp, buttermilk, wakame oil *GF*

Free range chicken & tarragon terrine, apple chutney, balsamic reduction *GF DF*

Grimaud duck breast, smoked parsnip cream, leek ash, pear & raspberry slaw *GF*

Lamb loin, lemon myrtle pea velvet, spring peas, black garlic balsamic jam *GF DF*

Free range pork belly, celeriac & apple remoulade, peach & lilly pilly chutney *GF DF*

Herb & chorizo crusted baked rocky point grouper, kipfler potatoes, caper dressing

MAIN

Grass-fed beef tenderloin, caramelised shallots, miso cauliflower, oyster mushrooms *GF DF*

Free-range chicken breast, Warrigal green cream, baked potato rosette, mushroom jam *GF*

New England lamb rump, caramelised fennel, potato galette, syrah jus *GF*

Rocky point cobia, saffron mash potato, sautéed sea succulents, capsicum bisque, lemon balm *GF*

Queensland pumpkin, Thai green coconut curry, coriander, mint bean sprout garden *GF DF V*

Tasmanian salmon, kohlrabi puree, grilled bok choy, red curry oil, beetroot powder *GF*

DESSERT

Strawberry cheesecake, strawberry compote, soft almond biscuit *GF*

Hazelnut & chocolate textures, praline cream

Coconut & citrus panna cotta, Queensland tropical fruit, vanilla and white chocolate *GF*

Belgian chocolate moelleux, Madagascar vanilla cream, dark chocolate sauce *GF*

Fresh berry pavlova, raspberry gel, coconut & vanilla cream *GF DF VG*

Tea & coffee service with dessert

PRESTIGE
BEVERAGE PACKAGE

SPARKLING

Cloud St Sparkling NV Central Victoria, VIC

WHITE WINE (choose 1)

Cloud St Sauvignon Blanc Central Victoria, VIC

Cloud St Chardonnay Central Victoria, VIC

Cloud St Pinot Grigio Central Victoria, VIC

ROSÉ

Hesketh Wild at Heart Rosé Limestone Coast SA

RED (choose 1)

Cloud St Pinot Noir Central Victoria, VIC

Cloud St Shiraz Central Victoria, VIC

BOTTLE BEER & CIDER

Asahi | Stone and Wood Pacific Ale |

Great Northern Super Crisp | Little Creatures
Pipsqueak Cider | James Squire Zero (0.0% alcohol)

NON-ALCOHOLIC

Assorted soft drinks and juices

Still and sparkling mineral water





“ TESTIMONIALS

We had the best ever experience at The Langham on the Gold Coast! They literally rolled out the red carpet for us. We had the best of everything for 4 days of decadence. From the service, to the cake to all the extra touches. Lauren and her amazing team did everything to ensure our special event ran seamlessly. We can not recommend The Langham enough as a wedding location. It's genuinely up there as one of our favourite hotels in the world and now that our wedding was there, and it being such a special location with the perfect interior and immaculate service; it really made our wedding celebrations phenomenal.

*E*verything was perfectly executed! EVERYTHING, from lighting to seating and entertainment. It was an absolute dream come true. Stunning in every way.

We were honoured that The Langham took on our request to have our wedding ceremony in a location that had never previously been considered for a ceremony. They were so supportive of our vision and worked with us all the way to bring the ceremony to life in a way that exceeded our expectations.

The Langham went above and beyond to make us feel welcomed and looked after from the moment we arrived.

The Diamond Ballroom is opulent with an element of class unlike any other venues we initially considered for our reception. The ballroom itself was more spacious than we needed and yet the coordinating team were willing and helpful in adjusting the space to our needs to make it perfect for us. On top of this, we were able to utilise the beautiful foyer for our cocktail hour which was a big bonus. And we were still hearing about how amazing the food was weeks after our wedding! From our first contact with the coordinator; to being so warmly welcomed and completely spoiled by the kitchen staff on our food tasting night; to how attentive and diligent all the floor staff were on the night of our wedding... it was unrivalled customer service.





