



**Sheraton
Grand**

MIRAGE RESORT GOLD COAST

**Your
Sheraton Grand
Wedding Awaits**

Congratulations!

Congratulations on your engagement and thank you for considering Sheraton Grand Mirage Resort, Gold Coast as the venue for your upcoming wedding celebrations.

Your wedding day is a truly special occasion. A day where everything should be perfect. Indulge in an exquisite wedding at Sheraton Grand Mirage and select from one of many intimate garden ceremony settings and reception options ranging from formal to casual.

And as the only absolute beachfront resort on the Gold Coast, Sheraton Grand Mirage offers a superb backdrop for wedding photos and a stunning location to celebrate in style.

Sumptuous reception menus, specially designed packages, and meticulous attention to detail ensures your special day will be a success. Most of all, our expert coordination of your special day will allow you to relax and enjoy this memorable occasion.

5 STAR ACCOMMODATION

With resort accommodation and a level of luxury and personal service that is unmistakably Sheraton Grand, your wedding day will create memories that last a lifetime.

Start the honeymoon early and enjoy complimentary deluxe accommodation as newlyweds on the night of your reception. Your Reception guests also enjoy special rates.

*Subject to availability and conditions apply.



Saying “I Do”

Imagine a beautiful wedding ceremony on a lush green island, nestled amongst tropical gardens and sparkling blue lagoons. Or opt for the elegant open lawns, surrounded by palm trees and the gentle ocean breeze.

INCLUSIONS:

- White Americana Chairs
- Elegantly decorated bridal registry table
- Fresh floral arrangement for the registry table
- Picturesque gazebo for photographs
- Direct beach access
- Red or blue carpet aisle
- Water station
- Wet weather backup
- Directional signage
- Professional and personal coordination

Ceremony prices start at \$900 in conjunction Reception Packages.



Your Reception



HORIZONS

The Gold Coast's most iconic venue featuring floor to ceiling glass windows with uninterrupted views of lush tropical gardens, tranquil lagoon pools and the Mirage Beach beyond. An ideal venue for a memorable and unique experience.
Maximum Guests - 130

PANDANUS

A unique venue featuring two separate entrances - one through the tropical private courtyard and another leading guests down a grand staircase from the Lobby. Pandanus is bathed in natural light and is perfect for a private wedding reception.
Maximum Guests - 150

MIRAGE GRAND BALLROOM

Featuring magnificent chandeliers, high ceiling, with ornate details and a spacious pre-function terrace overlooking the lagoons.
Maximum Guests - 450

WEDDING RECEPTION INCLUSIONS:

- Complimentary overnight accommodation for the Bride and Groom on their wedding night
- Bridal lounge in an elegantly dressed boardroom featuring Chef's selection of canapés and selected beverages
- Dedicated Wedding Specialist
- Resort selected beverage package including sparkling, red and white wine, beer and soft drink
- Serving of the wedding cake
- Elegantly dressed tables
- Beautiful white chair covers with sashes to match the theming
- Sophisticated hurricane table centerpiece with candle
- Scattered tea lights
- Gift and cake table with cake knife
- PA system with lectern
- Dance floor with lighting
- Seating list



Cocktail Reception

The four hour Cocktail Reception package is perfect for an intimate afternoon celebration with your guests.

INCLUSIONS:

- Two hour ten piece canapé service
- Four hour resort beverage package
- Seating with white chair covers and chair sashes to match your theming
- Sophisticated hurricane table centerpiece with candle and scattered tea lights
- Dance floor
- Elegant gift table
- Reception venue hire

\$155 PER PERSON

*Based on a minimum of 80 guests.

If less than 80 guests, a venue hire applies.

Two Course Dinner

The superb two course dinner will leave you and your guests delighted.

INCLUSIONS:

- Your selection of three half hour pre-dinner canapés
- Five hour resort beverage package
- Your selection of entree and main, or main and dessert from the Two & Three Course Dinner Menu (\$8 per person surcharge for alternate serve)
- Wedding cake cut and served as dessert with fruit coulis and cream
- Coffee, tea and chocolates
- Elegantly dressed bridal table
- Personalised menus
- Sophisticated hurricane table centerpiece with candle and scattered tea lights
- Dance floor
- Elegant gift table
- Reception venue hire

\$190 PER PERSON

*Based on a minimum of 80 guests.
If less than 80 guests a venue hire applies





Three Course Dinner

For a truly Grand wedding reception, indulge in three excellent courses of your choice.

INCLUSIONS:

- Your selection of three half hour pre-dinner canapés
- Five hour resort beverage package
- Your selection of three dishes from the Two & Three Course Dinner Menu (\$10 per person surcharge for alternately served dinner)
- Coffee, tea and chocolates
- Elegantly dressed bridal table
- Personalised menus
- Sophisticated hurricane table centerpiece with candle and scattered tea lights
- Dance floor
- Elegant gift table
- Reception venue hire

\$200 PER PERSON

*Based on a minimum of 80 guests.

If less than 80 guests, a venue hire applies.

Grand Mirage Seafood Buffet

Begin your very special evening with pre-dinner canapés followed by a truly memorable seafood buffet.

INCLUSIONS:

- Your selection of three half hour pre-dinner canapés
- Five hour resort beverage package
- Full buffet including dessert
- Coffee, tea and chocolates
- Elegantly dressed bridal table
- Personalised menus
- Sophisticated hurricane table centerpiece with candle and scattered tea lights
- Dance floor
- Elegant gift table
- Reception venue hire

\$210 PER PERSON

*Based on a minimum of 80 guests. If less than 80 guests, a venue hire applies.

Platinum Plated or Buffet

An unforgettable experience awaits with pre-dinner canapés followed by an exclusive plated or buffet dinner

INCLUSIONS:

- Your selection of five half hour pre-dinner canapés
- Four course alternately served menu or platinum seafood buffet
- Five hour platinum beverage package
- Elegantly dressed bridal table and cake table
- Coffee, tea and chocolates
- Sophisticated hurricane table centerpiece with candle and scattered tea lights
- Personalised menus
- Dance floor
- Elegant gift table
- Reception venue hire

\$280 PER PERSON

*Based on a minimum of 80 guests. If less than 80 guests, a venue hire applies.

Menus

Explore the variety of delicious and specially crafted dishes available for your Sheraton Grand Mirage Wedding.



Pre-Dinner Canapés

COLD SELECTIONS

- Salmon sashimi
- Smoked salmon and crab meat roulade
- Filo tarts with char grilled vegetables and Persian feta
- Bocconcini tossed in semi dried tomato, kalamata olive and rocket pesto
- Chinese BBQ pork on a spring onion pancake with XO sauce
- Prosciutto crudo with char grilled asparagus
- Selection of sushi with wasabi infused soy sauce
- Smoked duck on sweet and sour cucumber ribbons
- Dukkha spiced roasted peppers and cream cheese
- Pan-fried chorizo with balsamic onion

HOT SELECTIONS

- Pan-fried scallop on green pea mousse
- Crusted king prawns with lime coriander red curry dip
- Mozzarella and sweet basil risotto cakes
- Salt and pepper squid
- Blue cheese, caramelised onion and spinach tartlets
- Lamb samosa
- Prawn twisters with chilli jam
- Crab cakes with lemongrass and mint
- Steamed Shanghai dumplings
- Quesadilla with chorizo, cheese and green onion



Cocktail Reception Menu

COLD SELECTIONS

- Chilled Spanish gazpacho shot
- Vegetable crudité with a beetroot lime dip
- Persian feta, char grilled eggplant and roasted capsicum on focaccia
- Smoked salmon tartar on a crisp with aioli
- Chicken and tuna sushi with wasabi and soy sauce
- Filo tart of char siu pork
- Watermelon cube, feta and dukkha spice
- Rum spiced pumpkin mousse in a thin filoette with goat cheese crumble
- Parma ham shavings with olive oil drizzle on crostini

HOT SELECTIONS

- Spicy quesadillas of chorizo and chicken
- Lemongrass and lime fish cakes
- Steamed siomai with garlic, chilli soy sauce
- Pacific oyster Rockefeller
- Prawn twisters and coriander pesto
- Caramelised onion, blue cheese and spinach tart
- Battered fish and hot chips
- Mini beef burgers, arugula and tomato relish
- Pork slider with apple slaw
- Chicken satay with peanut sauce
- Vegetarian box of spring rolls and samosas

DESSERT

- Mini lamingtons
- Strawberries dipped in chocolate
- Citrus tarts with meringue
- Chocolate profiteroles
- Salted caramel tart
- Macaroons



Two & Three Course Dinner Menu

ENTRÉE

- Queensland blue pumpkin soup topped with crème fraiche, coriander leaf
- Sweet potato and coconut soup with shrimp dumpling
- Char grilled vegetable tart with Persian feta, grilled asparagus, tomato reduction, micro herbs
- Warm Thai-spiced chicken breast on mixed vegetable salad tossed in fish sauce, lime and soy dressing
- Peppered lamb fillet, eggplant relish, tzatziki, lavosh crisp
- Beetroot vodka infused premium smoked salmon, wasabi crème fraiche, pickled cucumber with mustard seeds and salmon roe
- Fillet of barramundi on soft polenta with forked green pea, cherry tomato confit
- Moroccan lamb fillet on arborio risotto dressed with red onion confit, wilted spinach
- Wild lime glazed chicken breast over a warm potato panache with artichoke, palm heart green asparagus
- Blue swimmer crab cakes with spiced aioli, pickled ginger and micro herb salad

MAIN COURSE

- Parmesan and herb crusted chicken breast , grilled vegetables ,silky potato mash, pan jus
- Harissa spiced breast of chicken, sun dried tomato couscous, broccolini, basil cream
- Pan-fried chicken , prosciutto layered potato dauphinoise, wilted spinach and fire roasted capsicum
- Baked eye fillet of beef, potato dauphinoise, sautéed spinach and mushrooms
- Peppered beef fillet with steamed bok choy, sweet potato mash and roasted garlic jus
- Macadamia crusted snapper with lime flavoured risotto, Asian greens and Thai coconut sauce
- Barramundi fillet, saffron rice,green asparagus, tomato concasse
- Seared snapper, cauliflower puree, sweet potato mash, beetroot oil
- Rocket pesto glazed salmon fillet, wrapped in prosciutto on a chive risotto with tomato cream

DESSERT

- Mirage crème brulée, raspberry sorbet, fresh berries
- White chocolate ,passion fruit cheese cake, passion fruit gel, lychee sorbet
- Citrus curd tart, double cream, lemon myrtle meringue
- Salted caramel chocolate tart, caramel fudge, Kahlua jelly
- Chocolate mandarin mousse dome, raspberry gel, milk chocolate sorbet
- Coconut milk panna cotta, mango rum coulis, tropical fruit

Grand Mirage Seafood Buffet Menu

SEAFOOD ON ICE

- Ocean king prawns
- Freshly shucked oysters
- Marinated green lip mussels
- Steamed crabs in season
- Cocktail sauce, oyster sauce, fresh lemon

COLD SELECTION

- Seafood salad with thousand island dressing
- Hickory-smoked reef fish
- Smoked salmon
- Cajun crusted turkey breast
- Smoked provincial leg of ham
- Peppered roast beef

HOT SELECTION

- Pan-fried fish fillet of the day's catch, caper butter and citrus segments
- Spiced prawns on a bed of stir fried vegetables
- Beef and mushroom ragout
- Tender chicken fillets in a coconut curry sauce
- Roast leg of lamb with rosemary and garlic on char grilled vegetables

SALAD SELECTION

- Six exquisite salad combinations served with condiments and dressings

FROM OUR BAKERY

- Fresh rolls, rye bread, French baguettes sour dough loaves and crisp bread

SIDE DISHES

- Lemon grass scented jasmine rice
- Crisp steamed vegetables
- Pan roasted potatoes with bacon and thyme

DESSERT SELECTION

- Mirage patisserie selection of French pastries tortes and slices
- Sliced fruit in season
- Flavoured ice creams
- Australian cheeses with crackers and dried fruit
- Freshly brewed coffee and tea

Platinum Pre-Dinner Canapés

COLD SELECTIONS

- Salmon nigiri with wasabi and soy
- Tuna tataki with wakame salad
- Quinoa salad with feta crumbles
- Vietnamese noodle salad with shrimp
- Five spice pork on kimchi
- Crisp pork skin with jalapeno falk salt
- Bruschetta with green papaya salad
- Jamon grilled Turkish

HOT SELECTIONS

- Wild mushroom cappuccino
- Crisp potato gnocchi with green pea mousse and wild garlic salt
- Wagyu cube with truffled mash
- Green zucchini fritter with aioli drop
- Quail breast on red onion confit
- Salmon tempura with mirin soy dip
- Lamb kofta with cumin, yoghurt and coriander sauce
- Duck confit on artichoke rosti
- Steamed edamame with artisan sea salt



Platinum Plated Dinner Menu

ENTRÉE

- Fennel pollen and house cured gravlax, and Lebanese cucumber pickle
- Seafood assiette with smoked salmon, cooked prawn, oyster and crab salad, baby cress, Dijon dill crème fraîche
- Pan-seared quail breast with cinnamon celeriac spread, beetroot confit, mustard cress and citrus zest

SOUPS

- Vine ripened tomato infused with lemongrass and gin
- Sweet corn and ginger broth with fried shallots and coriander
- Classical French onion soup with goats cheese croutons
- Seafood bisque perfumed with aged cognac

MAIN COURSE

- Petaluma salmon on fine guacamole, radish coriander salad, sweet potato chip, white balsamic flakes
- Wagyu eye fillet of beef, artichoke rosti, snow pea tendrils and lemon myrtle butter sauce
- Double lamb cutlet with Moroccan spice, pistachio basmati rice, grilled aubergine, fava beans and yoghurt sultana drop
- Corn fed chicken breast on parsnip mash, grilled zucchini and sweet carrot sauce

DESSERTS

- White and dark chocolate parfait with strawberry salad and macaroon
- New York baked cheesecake, hazelnut brownie, spiced blood orange gel, and eggnog gelato
- Chocolate macadamia palette and caramel popcorn ice cream
- Dark chocolate and cherry pistachio bar, spiced cherry glaze, coconut snow chocolate chip ice cream

Platinum Buffet Dinner Menu

FRESH SEAFOOD SELECTION

- Ocean king and tiger prawns
- Sydney rock oyster with condiments
- New Zealand marinated mussel
- Wok-fried crab in season
- Oyster Kilpatrick
- Oyster Mornay
- Selected sushi with pickled ginger and condiments

COLD SELECTION

- Shrimp salad with coriander and ginger
- House smoked fish fillet
- Tasmanian Cedar Rapids smoked salmon
- Champagne ham shavings
- Slow-cooked turkey breast, peri-peri spiced
- Grain mustard brushed roast beef
- Chargrilled vegetables

PREMIUM SALAD SELECTION

- Tabouleh salad
- Quinoa and roast pumpkin salad
- Greek salad with lemon feta
- Fine cos leaves with Caesar dressing
- Mesclun mix with two dressings
- Pear slow with blue cheese crumble

HOT SELECTION

- Moreton Bay bugs, coriander, lime and chilli butter
- Barramundi fillet with tomato salsa and olive oil
- Wok-tossed prawn cutlet, with palm sugar shrimp paste, chilli and lime zest
- Grain-fed fillet of beef
- Chicken curry with lemon pickle and plain yoghurt
- Carved lamb leg
- Steamed buttered vegetables
- Golden brown roasted potatoes
- Jasmine rice

DESSERT SELECTION

- Variety of international tortes, slices and French pastries
- Seasonal sliced fruit and berries
- Cheese board with quince paste, crackers and dried fruit
- Connoisseur ice cream selection
- Coffee, tea and cookies

FROM OUR BAKERY

- International bread selection

Beverage Packages



RESORT BEVERAGE PACKAGE

McWilliams Select Series Brut Reserve
McWilliams Select Series Semillon Sauvignon Blanc
McWilliams Select Series Chardonnay
McWilliams Select Series Cabernet Merlot
Tooheys New/XXXX Gold/Hahn Light
Orange Juice and Soft Drinks

UPGRADE TO THE SILVER PACKAGE FOR JUST \$5

Evans & Tate Sparkling NV
Evans & Tate Sauvignon Blanc
Evans & Tate Chardonnay
Evans & Tate Cabernet Merlot
Evans & Tate Shiraz
Tooheys New/ XXXX Gold/Hahn Light/ James Boags & One Fifty Lashes
Orange Juice and Soft Drinks

UPGRADE TO THE GOLD PACKAGE FOR JUST \$8

Sir James Brut de Brut Sparkling
Grant Burge Benchmark Semillon Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Grant Burge Benchmark Merlot
Grant Burge Benchmark Shiraz
Tooheys New/ XXXX Gold/Hahn Light/ James Boags & One Fifty Lashes
Orange Juice and Soft Drinks

UPGRADE TO THE PLATINUM PACKAGE FOR \$25

Yarraburn Vintage Chardonnay Pinot Meunier
Kim Crawford Sauvignon Blanc
Joseph River Estate Chardonnay
Houghton Margaret River Cabernet Merlot
Grant Burge Miamba Shiraz SA
Tooheys New/ XXXX Gold/Hahn Light/ James Boags
& One Fifty Lashes/ Heineken & Corona
Orange Juice and Soft Drinks.

*All pricing is per person. Responsible Service of Alcohol laws apply.

Additional Information

BAR TAB

For your convenience nominate and pay for a bar limit prior to your function.

CHILDREN'S MEAL

Children ages up to 12 years old can enjoy a plated dinner option which includes soft drinks and orange juice for \$45 per child.

Select from one of the following meals:

- Crumbed chicken fingers and potato wedges
- Spaghetti bolognese
- Fish and chips

Followed by ice cream sundae in caramel, chocolate, or strawberry

Alternatively children can have the adult meals for half the adult price or buffet available at \$100pp.

CREW MEALS

Crew meals for entertainment and contracted specialists are charged at \$45 per person and include a hot meal to the Chef's discretion served with soft drink, juices, coffee or tea.

DIETARIES

All dietaries can be catered to at Chef's discretion. These details must be supplied to the resort 48 hours in advance of the wedding.

SECURITY

Security may be required for events at \$70 per hour with a minimum of 4 hours. Please ask your Wedding Specialist if this is required.

VENUE ACCESS

Venue access times will be confirmed prior to your special day by your Wedding Specialist.



Sheraton Grand Mirage would like to acknowledge and thank the wedding couples and their photographers for supplying the beautiful images featured in this wedding kit.

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