



THE  STAR
GOLD COAST

IT'S THE MOST WONDERFUL TIME OF THE YEAR

ALL-INCLUSIVE FESTIVE EVENTS

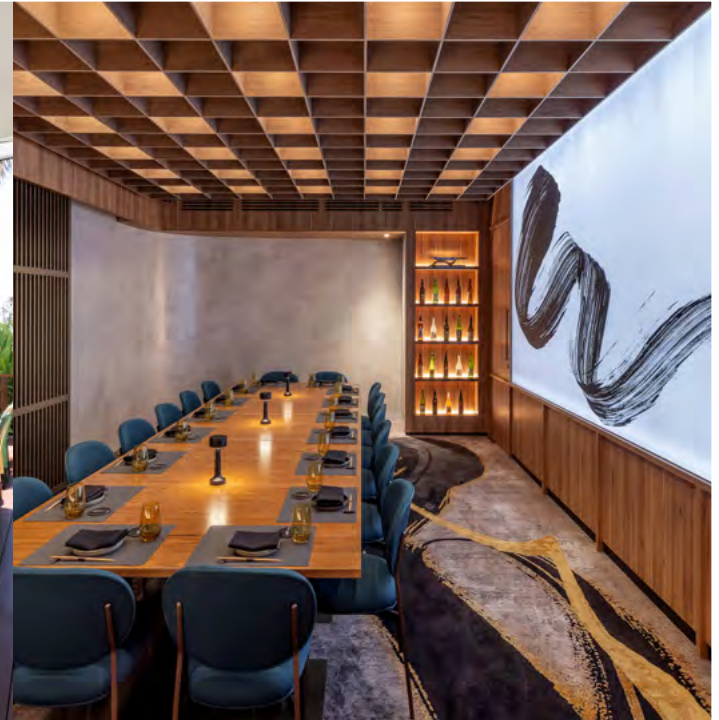
CHRISTMAS 2024

IT'S TIME TO SAY CHEERS TO A WONDERFUL YEAR

At The Star we have so many ways to celebrate and an exceptional events team to take care of the details, so you can enjoy the festivities.

Whether you are planning an intimate cocktail party, a relaxed long lunch served share style, or a formal sit-down end of year feast, we've got you covered.

Our all-inclusive festive event packages start at \$99 per person and come with no hidden Christmas surprises. Simply choose a package, sit back and relax and let us create an unforgettable event.



COCKTAIL PARTIES

MIN 12 GUESTS

Whether you are hosting a small intimate soiree or a large cocktail party we have a choice of spaces that are perfect for all types of events:

- Isoletto Pool Club – capacity 50 guests
- Cucino Vivo Balcony – capacity 50 guests
- Garden Kitchen & Bar
 - Garden Lawn – capacity 900 guests
 - The Deck – capacity 150 guests
 - The Conservatory – capacity 50 guests
 - The Patio – capacity 40 guests
 - The Terrace – capacity 35 guests
- Nineteen at The Star
 - Bar – capacity 500 guests
 - Mezzanine – capacity 100 guests
- Atrium – capacity 200 guests
- Atrium Lounge – capacity 25-50 guests
- Sports Bar Terrace – capacity 90 guests
- Veladora – capacity 30 guests

Canape menus, platters, beverage packages are available upon request.

Minimum of 12 people applies.

To chat with our team about your cocktail party contact The Star Gold Coast Reservations Team: stargcdining@star.com.au



ATRIUM-BAR



GARDEN
KITCHEN & BAR

ISOLETTA
Pool Club

nineteen
AT THE STAR

SPORTS
BAR

VELADORA



A non-refundable deposit is required to secure booking. Available on venue operating days only, dependant on venue capacity and booking availability. Minimum booking of 12 people.



COCKTAIL PARTIES

MIN 100 GUESTS

For larger groups, we also have a choice of private event spaces with a special offer for mid week festive celebrations.

Mid-Week Festive Cocktail Package includes:

2 hours canapes, 3 hours drinks, theming and 3 hours entertainment from \$128 per person (minimum 100 guests).

In your choice of the following private event rooms:

- Isoletto Privé – capacity 200 guests
- Level 18, The Darling – capacity 250 guests
- Event Centre – capacity 1800 guests
- Marquee – capacity 800 guests

Make a booking now and let our experienced Events Team look after you and your guests.
sales@star.com.au

eventcentre

ISOLETTO
Privé

THE DARLING



For new bookings only. Min 100 guests. Available for bookings Sunday to Thursday. Offer and inclusions are non-transferrable. A cost for any additional requirements will be provided upon request.



CHRISTMAS BANQUETS

MIN 12 GUESTS

Wrap-up the year over a delicious sit-down meal, we have a choice of set-menus served share style at Cucina Vivo, Nineteen at The Star or Garden Kitchen & Bar.

Garden Kitchen & Bar offers event spaces for parties of any size, with a range of indoor and outdoor spaces to cater for your event, with four event spaces available:

- **Nineteen at The Star** – maximum booking size 16 guests per table, or full restaurant hire for 85 guests. (no minimum booking applies)
- **Cucina Vivo** – seats up to 150 guests
- **Garden Kitchen & Bar**
 - The Conservatory – seats up to 40 guests
 - The Patio – seats up to 24 guests
 - Semi Private Dining Room – seats up to 20 guests
 - Indoor restaurant – seats up to 160 guests

To chat with our team about your event contact
The Star Gold Coast Reservations Team:
stargcdining@star.com.au

nineteen
AT THE STAR



GARDEN
KITCHEN & BAR



A non-refundable deposit is required to secure booking. Available on venue operating days only, dependant on venue capacity and booking availability. Minimum spend applies to private function spaces. Minimum booking of 12 people.



FESTIVE SHARE STYLE MENU SEATED

\$99 PER PERSON

Includes a Christmas bon bon pp

ENTRÉE (Shared)

ANTIPASTI

*San Daniele prosciutto, Calabrese salami,
Vanella buffalo mozzarella, Heirloom tomatoes,
marinated Italian olives, ciabatta, EVOO, Giusti Balsamic*

FOCACCIA ROMANA

*Crispy thin pizza base topped with rosemary,
garlic, EVOO (V, GFO)*

STRACCIATELLA

Basil pesto, lemon olive oil (V, GFO)

ARANCINI

House made arancini, mushroom, dill aioli (V)

MAINS (Shared)

RIVERINE SCOTCH FILLET

*Grain Fed 100 Days 300g lemon & garlic potatoes,
broccolini, Primitivo wine sauce*

LINGUINE MARINARA

*King prawns, red snapper, calamari,
Kinkawooka mussels, pipis*

ROCKET SALAD

Parmigiano Reggiano, pear, balsamic (V, GF)

DESSERT (Individual)

TORTA CAPRESE

*Homemade chocolate torte,
macerated cherries & triple sec cream*

CANAPE MENU STANDING

\$74 PER PERSON

2 hours of roving canapes

Oysters Kilpatrick

Baked prosciutto, Kilpatrick sauce

Arancini (V)

*Mushroom, truffle,
Parmigiano Reggiano*

San Daniele Prosciutto Crostini

*Baked sourdough crouton,
Vanella buffalo mozzarella,
prosciutto*

Schiacciata (V, GFO)

*Wood fired pizza bread,
sundried tomato, olive tapenade*

Calamari Fritti (GFO)

Herb aioli

Gnocchi Bolognese

*Hand rolled gnocchi,
bolognese ragu, pecorino cream*

Mini Tiramisu Cups

*Savoardi biscuit, coffee,
Pepe Saya mascarpone*

ADD A BEVERAGE PACKAGE

2hr \$40pp

PROSECCO

*Dal Zotto 'Pucino' Prosecco,
King Valley VIC*

WHITE

*De Bortoli Vivo
Sauvignon Blanc, Riverina NSW*

RED

*De Bortoli Vivo,
Shiraz, Riverina, NSW*

BEERS

*Stone & Wood Pacific
James Boags Premium Light*

*Assorted soft drinks
and mineral water*

ADDITIONAL UPGRADE OPTIONS:

*Cocktail on Arrival \$23pp
Glass of Champagne Veuve \$30pp*

Vegetarian/Vegan options available on request. V Vegetarian VO Vegetarian Option Available GF Gluten Free. GFO Gluten Free Option Available DF Dairy Free DFO Dairy Free Option Available.



nineteen

AT THE STAR

The team at Nineteen at The Star works closely with farmers and primary producers to ensure we are sourcing premium and sustainable produce. We hope you enjoy your experience at Nineteen at The Star.

FESTIVE SHARE STYLE MENU SEATED

\$140 PER PERSON

Nineteen Signature Oysters

SHARED ENTRÉE

Smoked Beetroot, Goat's Curd, Fig, Walnut, Balsamic, Oxalis

Raw Beef Tartare, Shallot, Smoked Horseradish Cream, Capers, Beef Crisp

CHOICE OF MAIN (Served with Sides)

Pumpkin Risotto, Sage, Pepitas, Beurre Noisette

Market Fish, Garden Peas, Baby Potatoes, Lemon Butter

Fillet Steak, Roast Shallot, Sauteed Mushroom, Black Garlic, Bordelaise

CHOICE OF DESSERT

*Chocolate Meringue Pie, 'Pedro Ximenez' Ice Cream
Vanilla Panna Cotta, Strawberries, Strawberry Sorbet,
Rose Granita*

FESTIVE SHARE STYLE MENU SEATED

\$160 PER PERSON

Nineteen Signature Oysters

SHARED ENTRÉE

Smoked Beetroot, Goat's Curd, Fig, Walnut, Balsamic, Oxalis Morton Bay Bug Garlic Butter Crumb

Raw Beef Tartare, Shallot, Smoked Horseradish Cream, Capers, Beef Crisps

CHOICE OF MAIN (Served with Sides)

Pumpkin Risotto, Sage, Pepitas, Beurre Noisette

Patagonian Toothfish, Grilled Baby Gem, Prosciutto, Pil Pil Sauce

Wagyu Beef, Roast Shallot, Sauteed Mushroom, Black Garlic, Bordelaise

CHOICE OF DESSERT

*Chocolate Meringue Pie, 'Pedro Ximenez' Ice Cream
Brûléed Lemon Tart, Cultured Cream*

"Nineteen" Cheese Plate, Mont Priscilla, L'Artisan Extravagant

Menu subject to availability, change and cancellation. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star practises the responsible service of alcohol.



GARDEN

KITCHEN & BAR

SHARE STYLE FESTIVE MENU

\$99 PER PERSON

Includes a Christmas bon bon pp

TO START (To share)

The nourish bowl

*Baby cos lettuce, avocado, smoked eggplant puree,
baby cucumber, black olive powder*

Pickled curried cauliflower, fried chickpeas (GF, V)

Charcuterie Board

*Locally sourced cured meats from Saison featuring
native flavours, pickled vegetables, homemade crisps
& Australian cheddar (GFO)*

ENTREES (To share)

*Calamari with creamy garlic aioli,
soft herb salad & lemon wedge (DF, GF)*

Confit pork belly

*Apple chutney, caramelized onion puree,
garlic shallot crumble & mustard jus (DF)*

MAINS (To share)

Tasmanian salmon

*Crispy skin, sorrel butter sauce,
broccolini, goats cheese mousse (GF)*

Grand Chester eye fillet

*Brown butter potato puree, roasted portobello mushroom,
saltbush crisps, red wine jus (GF, DFO)*

SIDES

Rib rub corn ribs (V)

DESSERT (Individual)

Summer berry cheesecake with dark chocolate & red fruit

*Shaved Valrhona chocolate, berry gelato,
raspberries, smashed meringues*

CELEBRATION MENU

\$59 PER PERSON

Platters of bite-sized delightss

Wild mushroom tart (V, GF)

Goats cheese and truffle oil

Sourdough bruschetta (V)

Bocconcini and basil

Chilli and garlic

chicken skewers

Fried shallots and crispy garlic

Crispy pork belly

Green Nam Jim and coconut

Cheese arancini (V)

Basil pesto

Calamari with lemon myrtle

mayonnaise (GFO, DF)

Lemon pepper seasoning, lime

ADD A BEVERAGE PACKAGE

2hr \$40pp

PROSECCO

*Dal Zotto 'Pucino' Prosecco,
King Valley VIC*

WHITE

*821 Sauvignon Blanc,
Marlborough NZ*

RED

*Cloud St Pinot Noir,
Multi Region VIC*

BEERS

*Stone & Wood Pacific
James Boags Premium Light*

*Assorted soft drinks
and mineral water*

ADDITIONAL UPGRADE OPTIONS:

*Cocktail on Arrival \$23pp
Glass of Champagne Veuve \$30pp*



PRIVATE DINING ROOMS

Make your guest feel totally spoiled by holding your event in an exclusive private space. Our premium restaurants have opulent Private Dining Rooms allowing you to celebrate in your very own space.

Our Private Dining Rooms:

- **Harvest** – seats up to 40 guests
- **Kiyomi** – minimum 10 guests, seats up to 16 guests
- **Cucina Vivo** – seats up to 20 guests
- **Cucina Vivo balcony** – seats up to 40 guests
- **Nineteen at the Star** – seats up to 26 guests
- **Uncle Su** – seats up to 10, 15 or 36 guests
- **Garden Kitchen & Bar** – seats up to 20 or 40 guests

To have a chat about your event, please contact
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stargcdining@star.com.au

Set menus and beverage packages are available.



GARDEN
KITCHEN & BAR

HARVEST
BUFFET

KIYOMI

nineteen
AT THE STAR

UNCLE SU



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THE NOT SO SILENT NIGHT CHRISTMAS BALL

'Tis the season to be jolly and The Not So Silent Night Ball at The Star Gold Coast is THE event of the silly season.

This black-tie soiree includes canapes on arrival, a 3-course meal, drinks package, great live music and top DJ's.

So, get your Christmas crew together – the more the merrier! Get set to mingle and jingle on Saturday 14th December.

Tickets are limited. So **BOOK NOW ONLINE** to be there with bells on.





THE  STAR
GOLD COAST

LET US HELP BUILD THE PERFECT FESTIVE EVENT FOR YOU

BROADBEACH ISLAND, BROADBEACH, GOLD COAST QLD 4218 AUSTRALIA
THESTARGOLDCOAST.COM.AU

Subject to availability, change and cancellation. Must be 18 years or over to attend. Not available in conjunction with any other offers or discounts. The Star Club Member discounts do not apply to any Celebration Packages. Menus and packages are subject to availability, change and cancellation. A 1% service fee will apply to all credit card transactions. The Star Entertainment Group practices the responsible service of alcohol. For full terms and conditions please visit thestargoldcoast.com.au STAR09813