



Sheraton
Mirage
RESORT & SPA
GOLD COAST

a
DAY
to
remember

Sheraton Weddings



Welcome

CONGRATULATIONS ON YOUR ENGAGEMENT AND THANK YOU FOR CONSIDERING SHERATON MIRAGE RESORT & SPA GOLD COAST AS THE VENUE FOR YOUR FORTHCOMING WEDDING CELEBRATION.

Your wedding day is a truly special occasion. A day where everything should be perfect just like a Mirage wedding. Indulge in an exquisite wedding at Sheraton Mirage Resort & Spa and select from a range of unique garden ceremony settings and reception options ranging from our most popular wedding venue, Horizons or to something more casual such as a cocktail reception.

With resort accommodation and a level of luxury and personal service that is unmistakably Mirage, your wedding day will be truly memorable. As the only absolute beachfront resort on the Gold Coast, Sheraton Mirage offers a superb backdrop for wedding photos and a stunning location to celebrate in style.

Sumptuous reception menus, specially designed packages, meticulous attention to detail and a welcoming yet relaxed ambience 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.



Wedding Ceremony

IMAGINE A BEAUTIFUL WEDDING CEREMONY ON A LUSH GREEN ISLAND, NESTLED AMONGST TROPICAL GARDENS AND SPARKLING BLUE LAGOONS.

- Seating for up to 70 guests
- White Chair Covers & Decorative Sash
- Elegantly Decorated Bridal Registry Table with Fresh Floral Arrangement
- Red or Blue Carpet Aisle
- Gift Station
- Water Station
- Venue Hire

Ceremony prices start at \$800 in conjunction with a Reception or \$1500 without.

Create a romantic setting with the melodic sounds of a harpist for an additional \$350.

from
\$800



Cocktail Reception

SPECTACULAR OUTDOOR DINING OPTIONS SET AMIDST THE RESORT LAGOONS AND MANICURED LAWNS, OR INDOORS IN OUR ELEGANTLY APPOINTED VENUES.

Four hour Resort beverage package includes:

- Resort selected Sparkling, Red & White Wines, Beers, Soft Drinks & Orange Juice
- Cocktail Reception Menu - your selection of ten Cocktail Reception items.
- Cake Cutting
- Elegantly Dressed Cocktail Tables with Candles
- Gift & Cake Table
- Casual Scattered Chairs with White Chair Covers & Sashes
- Lectern & Microphone
- Duration of 4 hours inclusive of venue hire

Complimentary overnight accommodation for Bride and Groom on your wedding night (subject to availability).

A curfew of 9.30pm applies for all evening outdoor events. Minimum of 50 guests required.

\$150
PER PERSON



Cocktail Reception Menu

COLD SELECTIONS

- Pink Roast Beef with Grain Mustard and Pickles on Multi Grain Baguette
- Cajun Chicken, Avocado Mayo on Parmesan & Pepper Bread
- Persian Fetta, char grilled Eggplant & roasted Capsicum on Focaccia
- Smoked Salmon with Caper Berries & Red Onion Salsa on Rye
- Selection of Sushi with Wasabi infused Soy Sauce
- Filo Tart of Char Sui Pork on Snow Pea Sprouts
- Seafood Salad bound with Thousand Island Dressing

DESSERT

- Mini Lamingtons
- Strawberries dipped in Chocolate
- Citrus Tarts with Meringue
- Chocolate Profiteroles
- Glazed Raspberry Frangipani Tarts
- Coconut Macaroons

Minimum of 8 selections from Hot & Cold Canapés required.

HOT SELECTIONS

- Spicy Quesadillas of Chorizo & Chicken
- Lemongrass & Lime Fish Cakes
- Steamed Shrimp & Pork Shaomai
- Baked Steak & Bacon Pies
- Pop Corn Tempura Whiting Fillets
- Prawn Twisters
- Caramelised Onion, Blue Cheese & Spinach Tart
- Mediterranean Barramundi Twisters
- Battered Fish & Hot Chips in Cups
- Fried Hokkien Noodles with Shrimp & Char Sui Pork
- Mini Beef Burgers
- Thai Style Quick Fried Flat Rice Noodles in cups
- Cheese Kransky Hotdogs
- Mini Pork, Onion & Chilli Rissoles
- Indonesian Chicken Satays
- Wild Mushroom Ragout with Chillies in Pastry Cases
- Semi Dried Tomato, Basil & Persian Fetta Tart
- Vegetarian Box of Spring Rolls & Samosas



Two Course Dinner

FOR A TRULY MIRAGE WEDDING RECEPTION, CHOOSE FROM OUR ELEGANTLY APPOINTED VENUES.

- Half Hour Pre-Dinner Canapés – your Selection of 3 Canapés
- Five Hour Standard Beverage Package includes:
 - Resort Selected Sparkling, Red & White Wines, Local Beers, Soft Drinks & Orange Juice
- Your Selection of a Two Course Set Menu (\$8 per person Surcharge for alternately served Dinner)
- Wedding Cake cut & served as Dessert with Fruit Coulis & Cream
- Coffee, Tea & Chocolates
- Elegantly Dressed Bridal Table & Cake Table
- Hurricane Candle Centerpiece for all Tables
- White Chair Covers & Decorative Sash
- Three personalised Menus per Table
- Lectern & Microphone
- Dance Floor

Complimentary overnight accommodation for Bride and Groom on your wedding night (subject to availability).

A duration of 5 hours inclusive of venue hire.
Minimum of 50 guests required.

\$185
PER PERSON

Three Course Dinner

THREE SUPERB COURSES OF YOUR CHOICE IN ANY OF OUR FUNCTION ROOMS

- Half Hour Pre-Dinner Canapés – Your Selection of 3 Canapés
- Five Hour Resort Beverage Package includes:
 - Resort Selected Sparkling, Red & White Wines, Local Beers, Soft Drinks & Orange Juice
- Your Selection of a Three Course Set Menu (\$10 per person Surcharge for alternately served Dinner)
- Coffee, Tea & Chocolates
- Cake Cutting
- Elegantly Dressed Bridal Table & Cake Table
- Hurricane Candle Centerpiece for all Tables
- White Chair Covers & Decorative Sash
- Three personalised Menus per Table
- Lectern & Microphone
- Dance Floor

Complimentary overnight accommodation for Bride and Groom on your wedding night (subject to availability).

A duration of 5 hours inclusive of venue hire.
Minimum of 50 guests required.

\$195
PER PERSON

Pre-Dinner Drink Canapés

COLD SELECTIONS

- Salmon Sashimi
- Smoked Salmon & Crab Meat Roulade
- Filo Tarts with char grilled Vegetables & Persian Fetta
- Bocconcini tossed in Semi Dried Tomato, Kalamata Olive & Rocket Pesto
- Chinese BBQ Pork on a Spring Onion Pancake with XO Sauce
- Prosciutto Crudo with char grilled Asparagus
- Carpaccio of Beef with Pecorino & Cracked Pepper
- Selection of Sushi with Wasabi infused Soy Sauce
- Smoked Duck on Sweet & Sour Cucumber Ribbons
- Dukkah Spiced roasted Peppers & Cream Cheese
- Fresh Oysters with Spicy Thai Dressing
- Pan Fried Chorizo with Balsamic onion

HOT SELECTIONS

- Scallop & Bacon Skewers with a Grain Mustard Glaze
- Crusted King Prawns with a Thai Red Curry Dip
- Mozzarella & Sweet Basil Risotto Cakes
- Salt & Pepper Squid
- Blue Cheese, Caramelised Onion & Spinach Tartlets
- Lamb Samosa
- Prawn Twisters with Chilli Jam
- Crab Cakes with Lemongrass & Mint
- Spanakopita of Spinach, Fetta & Pine Nuts
- Steamed Shanghai Shrimp & Pork Dumplings
- Quesadilla and Chorizo, Cheese & Green Onion



Dinner Menu's

ENTRÉE

- Queensland Blue Pumpkin Soup topped with Crème Fraiche
- Sweet Potato & Coconut Soup with Kaffir Lime Cream & Shrimp Dumpling
- Roasted Roma Tomato & Capsicum Soup served with Basil Pesto Toast
- Baked Tart of char grilled Vegetables with Persian Fetta & grilled Asparagus with a roasted Garlic & Tomato reduction
- Roasted Thai Spiced Chicken Breast, roasted on Sautéed Shoots with Ginger Scented Snow Pea Salad
- Slivers of Peppered Lamb Fillet on Mesculin Salad, Eggplant Relish & Tatziki Dressing
- Premium Smoked Salmon, Horseradish Crème Fraiche & Vigaro Capers
- Chicken & Sun Dried Tomato Ravioli with a roasted Capsicum Pesto Cream
- Fillet of Barramundi with baked Semolina and Sweet & Sour Onions
- Moroccan Lamb Fillet on Arborio Risotto dressed with Red Onion Confit
- Teriyaki Glazed Chicken Breast over a warm Potato, Spinach & Mushroom Salad
- Blue Swimmer Crab Cakes, with spiced Aioli, a Pickled Ginger & Micro Herb Salad

MAIN COURSE

- Parmesan & Herb crusted Chicken Breast with grilled marinated Vegetables & Potato Mash
- Harissa Brushed Breast of Chicken with Pine Nuts on Sun Dried Tomato infused Mash with a Basil Cream
- Basil Chicken on Prosciutto Layered Potato Dauphinoise with wilted Spinach & a fire roasted Capsicum Salad
- Baked Eye Fillet of Beef, Potato Dauphinoise, roasted Baby Carrots, Spinach & Wild Mushrooms
- Peppered Beef Fillet with steamed Bok Choy, Sweet Potato Mash & roasted Garlic Jus
- Macadamia Crusted Snapper with Kaffir Lime flavoured Risotto, Asian Greens & Thai Coconut Sauce
- Oven baked Barramundi with a Sweet Corn & Tarragon Salad, roasted Pumpkin & Potato Puree
- Seared Snapper with Pea & Bacon Risotto, roasted Shallots & Pea Veloute
- Rocket Pesto glazed Salmon Fillet, wrapped in Prosciutto on a Chive Risotto with Tomato Cream
- Slow braised Lamb Shank, Compote of Dried Plums, Smooth Polenta & Vanilla Jus
- Roasted Lamb Rump rolled in Dukka served on Kipfler Potatoes & Greens with a Tomato and Basil Jus

DESSERT

- White Chocolate Macadamia & Butterscotch Tart & Malibu Anglaise
- Dark Callibaut Chocolate Cherry Tart with Bourbon Custard Glaze
- Brandy Snap Basket. fresh Strawberries, Grand Marnier Custard & premium Strawberry Ice Cream
- Guava Pannacotta, seasonal Berries, Meringue & Vanilla Cream
- Baked Citrus Meringue Pie, Tropical Fruit & Crème Chantilly
- Mirage Crème Brulee, Rock Melon Sorbet & White Chocolate Pistachio Tuile
- Baked Lime Cheesecake, Coconut Macaroon topping & Pineapple Malibu Salsa

Grand Mirage Seafood Buffet

BEGIN YOUR VERY SPECIAL EVENING WITH PRE-DINNER CANAPÉS
AND THEN ENJOY A TRULY MEMORABLE SEAFOOD BUFFET
PRESENTED IN YOUR CHOICE OF SUPERBLY
APPOINTED VENUES.

- Half Hour Pre-Dinner Canapés - your selection of 3 Canapés
- Five Hour Resort Beverage Package includes:
 - Resort Selected Sparkling, Red & White Wines, Local Beers, Soft Drinks & Orange Juice
- Grand Mirage Seafood Buffet
- Coffee, Tea & Chocolates
- Cake Cutting
- Elegantly Dressed Bridal Table & Cake Table
- Hurricane Candle Centrepiece for all Tables
- White Chair Covers & Decorative Sash
- Three personalised Menus per Table
- Lectern & Microphone
- Dance Floor

Complimentary overnight accommodation for Bride and Groom on your wedding night (subject to availability).

A duration of 5 hours inclusive of venue hire.
Minimum of 50 guests required.

\$205
PER PERSON



Grand Mirage Seafood Buffet Menu

SEAFOOD IN ICE SCULPTURE

- Ocean King Prawns
- Freshly shucked Oysters
- Marinated Mussels
- Steamed Crabs in season

COLD SELECTION

- Seafood Salad in Thousand Island
- Smoked Reef Fish
- Smoked Salmon
- Cajun Crusted Turkey Breast
- Gypsy Ham
- Pink peppered Roast Beef

SALAD SELECTION

- Button Mushrooms tossed in Garlic & Lemon
- Roma Tomato with roasted Corn & Shallots
- Continental Cucumber, Pumpkin Seeds & Yoghurt
- Caesar Salad
- Pasta with Olives, Chilli & Pecorino
- Crisp Garden Salad
- Condiments & Dressings

FROM OUR BAKERY

- Fresh rolls, Rye bread, French Baguettes, Sour Dough loaves & crisp bread

HOT SELECTION

- Pan-fried Fillets of the Day's Catch, Caper Butter & Citrus Segments
- Thai Spiced Prawns on a bed of Stir Fried Vegetables
- Fillet of Beef in a Field Mushroom Sauce
- Tender Chicken Fillets in a Coconut Curry Sauce
- Roast Lamb with Rosemary & Garlic on char grilled Vegetables

SIDE DISHES

- Lemon Grass scented Jasmine Rice
- Crisp Steamed Vegetables
- Pan roasted Potatoes with Bacon

DESSERT SELECTION

- Mirage Patisserie Selection of French Pastries, Tortes & Slices
- Sliced Fruit in Season
- Flavoured Ice Creams
- Australian Cheeses with Crackers & Dried Fruit
- Freshly Brewed Coffee or Tea



Platinum Dinner

BEGIN YOUR VERY SPECIAL EVENING WITH PRE-DINNER
CANAPÉS FOLLOWED BY A TRULY MEMORABLE SEAFOOD BUFFET
PRESENTED IN YOUR CHOICE OF FUNCTION ROOMS

- Half Hour Pre-Dinner Canapés -
Your Selection of 3 Canapés

EITHER

- Four Course alternately served Menu

OR

- Platinum, Seafood Buffet

PLUS

- Five Hour Platinum Beverage Package
including:
Platinum Selected Sparkling, Red &
White Wines, Imported, Premium &
Light Bottled Beers, Soft Drinks &
Orange Juice

- Coffee, Tea & Chocolates
- Cake Cutting
- Elegantly Dressed Bridal Table & Cake
Table
- Hurricane Candle Centrepiece for all
Tables
- White Chair Covers & Decorative Sash
- Three personalised Menus per Table
- Lectern & Microphone
- Dance Floor

Complimentary overnight accommodation for Bride and
Groom on your wedding night (subject to availability).

A duration of 5 hours inclusive of venue hire.
Minimum of 50 guests required.

\$275
PER PERSON

Platinum Pre-Dinner Canapés

COLD SELECTIONS

- Salmon Sashimi
- Smoked Salmon & Crab Meat Roulade
- Filo Tarts with char grilled Vegetables &
Persian Fetta
- Bocconcini tossed in Semi Dried
Tomato, Kalamata Olive & Rocket Pesto
- Chinese BBQ Pork on a Spring onion
Pancake with XO Sauce
- Prosciutto Crudo with char grilled
Asparagus
- Carpaccio of Beef with Pecorino &
Cracked Pepper
- Selection of Sushi with Wasabi infused
Soy Sauce
- Smoked Duck on Sweet & Sour
Cucumber Ribbons
- Dukkah spiced roasted Peppers &
Cream Cheese
- Fresh Oysters with Spicy Thai Dressing
- Pan Fried Chorizo with Balsamic Onion

HOT SELECTIONS

- Scallop & Bacon Skewers with a Grain
Mustard Glaze
- Crusted King Prawns with a Thai Red
Curry Dip
- Mozzarella & Sweet Basil Risotto Cakes
- Salt & Pepper Squid
- Blue Cheese, Caramelised Onion &
Spinach Tartlets
- Lamb Samosa
- Prawn Twisters with Chilli Jam
- Crab Cakes with Lemongrass & Mint
- Spanakopita of Spinach, Fetta & Pine
Nuts
- Steamed Shanghai Shrimp & Pork
Dumplings
- Quesadilla of Chorizo, Cheese & Green
Onion

Platinum Dinner Menu

ENTRÉE

- Queensland Blue Pumpkin Soup topped with Crème Fraiche
- Sweet Potato & Coconut Soup with Kaffir Lime Cream & Shrimp Dumpling
- Roasted Roma Tomato & Capsicum Soup served with Basil Pesto Toast
- Baked Tart of char grilled Vegetables with Persian Fetta & grilled Asparagus with a roasted Garlic & Tomato Reduction
- Roasted Thai Spiced Chicken Breast, roasted on Sautéed Shoots with Ginger Scented Snow Pea Salad
- Slivers of Peppered Lamb Fillet on Mesculin Salad, Eggplant Relish & Tatziki Dressing
- Premium Smoked Salmon, Horseradish Crème Fraiche & Vigaro Capers
- Chicken & Sun Dried Tomato Ravioli with a roasted Capsicum Pesto Cream
- Fillet of Barramundi with baked Semolina & Sweet and Sour Onions
- Moroccan Lamb Fillet on Arborio Risotto dressed with Red Onion Confit
- Teriyaki Glazed Chicken Breast Over a Warm Potato, Spinach & Mushroom Salad
- Blue Swimmer Crab Cakes, with Spiced Aioli, pickled Ginger & Micro Herb Salad

SOUPS

- Vine Ripened Tomato infused with Lemongrass & Gin
- Queensland Blue Pumpkin topped with Crème Fraiche
- Sweet Corn & Ginger Broth with fried Shallots & Coriander
- Roasted Roma Tomato & Capsicum served with Basil Pesto Toast
- Traditional Minestrone topped with Parmesan & Basil Oil
- Classical French Onion with Goats Cheese Croutons
- Seafood Bisque perfumed with Cognac
- Creamy Seafood Chowder & Rye Croutons

MAIN COURSE

- Parmesan & Herb Crusted Chicken Breast with grilled Marinated Vegetables & Potato Mash
- Harissa Brushed Breast of Chicken with Pine Nuts on Sun Dried Tomato infused Mash with a Basil Cream
- Basil Chicken on Prosciutto, layered Potato Dauphinoise, wilted Spinach & a fire roasted Capsicum Salad
- Baked Eye Fillet of Beef, Potato Dauphinoise, roasted Baby Carrots, Spinach & Wild Mushrooms
- Peppered Beef Fillet with steamed Bok Choy, Sweet Potato Mash & roasted Garlic Jus
- Macadamia crusted Snapper with Kaffir Lime Flavoured Risotto, Asian Greens & Thai Coconut Sauce
- Oven baked Barramundi with a Sweet Corn & Tarragon Salad, roasted Pumpkin & Potato Puree
- Seared Snapper with Pea & Bacon Risotto, roasted Shallots & Pea Veloute
- Rocket Pesto Glazed Salmon Fillet, Wrapped in Prosciutto on a Chive Risotto with Tomato Cream
- Slow Braised Lamb Shank, Compote of Dried Plums, smooth Polenta & Vanilla Jus
- Roasted Lamb Rump rolled in Dukka served on Kipfler Potatoes and Greens with a Tomato & Basil Jus

DESSERTS

- White Chocolate Macadamia & Butterscotch Tart & Malibu Anglaise
- Dark Callibaut Chocolate Cherry Tart with Bourbon Custard Glaze
- Brandy Snap Basket. Fresh Strawberries, Grand Marnier Custard & premium Strawberry Ice Cream
- Guava Pannacotta, seasonal Berries, Meringue & Vanilla Cream
- Baked Citrus Meringue Pie, Tropical Fruit & Crème Chantilly
- Mirage Crème Brulee, Rock Melon Sorbet & White Chocolate Pistachio Tuile
- Baked Lime Cheesecake, Coconut Macaroon Topping, Pineapple Malibu Salsa

Platinum Buffet Menu

SEAFOOD IN ICE SCULPTURE

- Ocean King Prawns
- Freshly shucked Oysters
- Marinated Mussels
- Steamed Crabs in season

COLD SELECTION

- Seafood Salad in Thousand Island
- Smoked Reef Fish
- Smoked Salmon
- Cajun crusted Turkey Breast
- Gypsy Ham
- Pink peppered Roast Beef

SALAD SELECTION

- Button Mushrooms tossed in Garlic & Lemon
- Roma Tomato with roasted Corn & Shallots
- Continental Cucumber, Pumpkin Seeds & Yoghurt
- Caesar Salad
- Pasta with Olives, Chilli & Pecorino
- Crisp Garden Salad
- Condiments & Dressings

FROM OUR BAKERY

- Fresh rolls, Rye bread, French Baguettes, Sour Dough loaves & crisp bread

HOT SELECTION

- Moreton Bay Bugs baked in Coriander, Lime and Chilli Butter
- Pan-fried Fillets of the Day's Catch, Caper Butter & Citrus Segments
- Thai Spiced Prawns on a bed of Stir Fried Vegetables
- Fillet of Beef in a Field Mushroom Sauce
- Tender Chicken Fillets in a Coconut Curry Sauce
- Roast Lamb with Rosemary & Garlic on char grilled Vegetables

SIDE DISHES

- Lemon Grass scented Jasmine Rice
- Crisp steamed Vegetables
- Pan roasted Potatoes with Bacon

DESSERT SELECTION

- Mirage Patisserie selection of French Pastries, Tortes & Slices
- Sliced Fruit in Season
- Flavoured Ice Creams
- Australian Cheeses with Crackers & Dried Fruit
- Freshly Brewed Coffee or Tea





Venues to Impress

HORIZONS

The Gold Coast's most iconic wedding venue with floor to ceiling glass windows captures the true beauty of Sheraton Mirage overlooking sparkling resort lagoons and with spectacular ocean views. Ideal for weddings between 50 and 120 guests.

MIRAGE GRAND BALLROOM

Magnificent chandeliers, high ceiling, original ornate details and the spacious pre-function terrace area overlooking the lagoons make this the ideal wedding venue for weddings of between 70 and 450 guests. Booking terms and conditions apply.

ROLLS

This unique venue features two separate entrances. The first is from the Porte Cochere through a tropical courtyard and glass doors, whilst the second leads guests downstairs from the Lobby. The room's decor reflects the serene ocean feel of the resort with muted tones of blue, willow and pearl. Rolls is a perfect venue for weddings with up to 150 guests seated in comfort.

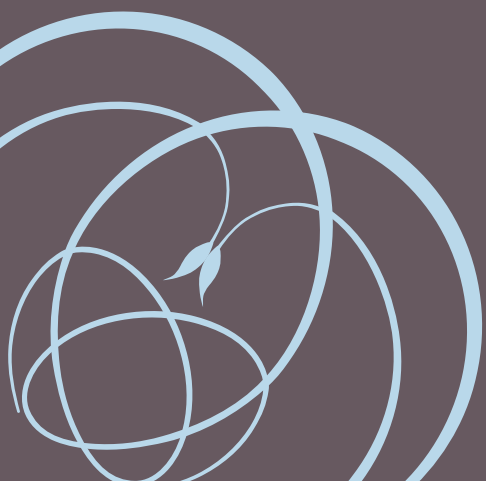
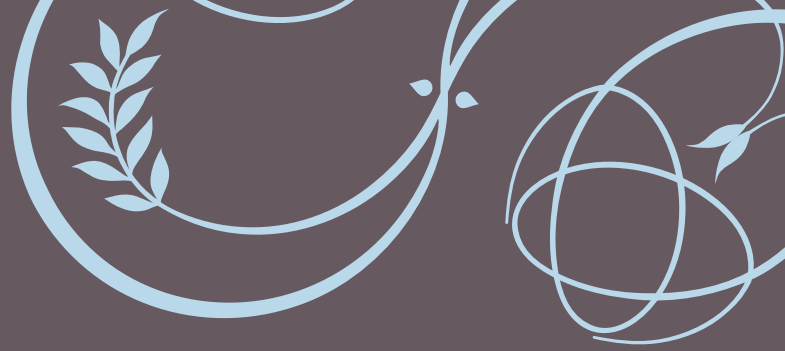


Accommodation

Your wedding day is a truly special occasion. A day where everything should be perfect just like a Mirage wedding. Indulge in an exquisite wedding at Sheraton Mirage Resort & Spa and select from a range of unique garden ceremony settings and reception options ranging from our most popular wedding venue, Horizons or to something casual such as a cocktail reception.

With resort accommodation and a level of luxury and personal service that is unmistakably Mirage, your wedding day will be truly memorable. And as the only absolute beachfront resort on the Gold Coast, Sheraton Mirage offers a superb backdrop for wedding photos and a stunning location to celebrate in style.

As a special bonus, book your wedding at Sheraton Mirage Resort & Spa Gold Coast and enjoy a 15% discount on our Best Available Rate for all of your guests (subject to availability).



Sheraton Mirage Resort & Spa Gold Coast
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