



GLADSTONE EVENTS CENTRE

Innovative cuisines, exceptional facilities and a team of professionals to coordinate your event from start to finish

Gladstone Events Centre is a modern, stunning venue the reflects the essence of wedding luxury for receptions.

Our wedding space features a pre-function area outside of the reception space & a private bar.

With first class catering for 50 - 350 guests for a sit-down celebration, Gladstone Events Centre offers you and your guests a truly amazing celebration to remember.





EVENTS 1

Glamorous & captivating

A flexible function space featuring:

Guest lounge area

Private bar

Portable dance floor for flexible positioning

Built in audio visual

CAPACITIES

250

SEATED & DANCE FLOOR

460

COCKTAIL





EVENTS 2

Contemporary & intimate

Our intimate room featuring:

Guest lounge area

Private bar

Portable dance floor for flexible positioning

Built in audio visual

CAPACITIES

60

SEATED & DANCE FLOOR



160

COCKTAIL





EVENTS 3

Charming & full of character

Our largest function space featuring:

Guest lounge area

Private bar

Portable dance floor for flexible positioning

Built in audio visual

CAPACITIES

340 SEATED & DANCE FLOOR

620 COCKTAIL



WEDDING PACKAGE & MENU OPTIONS

With first class catering and a dedicated Livent's Manager, Gladstone Livent's Centre offers you and your guest's a truly amazing celebration to remember.

Gladstone Events Centre wedding package can be fully customised to suit your event requirements.

Our menu has been crafted by passionate professionals with selections to suit every taste.





TWO COURSE SIT DOWN RECEPTION

TWO COURSES + FIVE HOUR HOUSE BEVERAGE PACKAGE

\$75p/p | \$125p/p w 5hr beverage package

Gladstone Events Centre two course sit down reception package includes the following:

Venue hire

Your choice of two entrées from our Sit Down menu served alternately
Your choice of two mains from our Sit Down menu served alternately
Your wedding cake served as dessert with accompaniments
Five Hour House Beverage Package (upgrades available)
Portable dance floor

Floor plans & run sheet guidance from our specialised events team

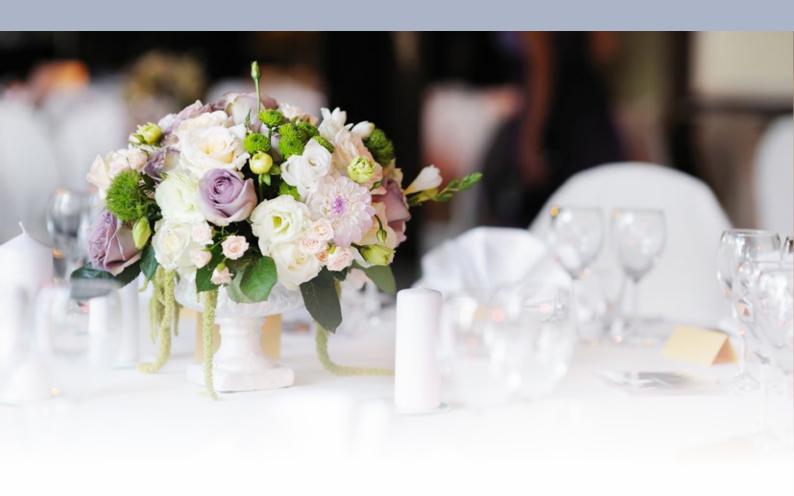
Event styling & theming consultation

All tables clothed in white linen

White chair covers & coloured band

Data projector & screen with wireless connectivity

Lectern & microphone



THREE COURSE SIT DOWN RECEPTION

THREE COURSES + FIVE HOUR HOUSE BEVERAGE PACKAGE

\$90p/p | \$140p/p w 5hr beverage package

Gladstone Events Centre three course sit down reception package includes the following:

Venue hire

Your choice of two entrées from our Sit Down menu served alternately
Your choice of two mains from our Sit Down menu served alternately
Your choice of two desserts from our Sit Down menu
Your wedding cake served as dessert with accompaniments
Five Hour House Beverage Package (upgrades available)
Portable dance floor

Floor plans & run sheet guidance from our specialised events team
Event styling & theming consultation
All tables clothed in white linen
White chair covers & coloured band
Data projector & screen with wireless connectivity
Lectern & microphone



TWO COURSE BUFFET RECEPTION

TWO COURSES + FIVE HOUR HOUSE BEVERAGE PACKAGE

\$55p/p | \$105p/p w 5hr beverage package

Gladstone Events Centre three course buffet reception package includes the following:

Venue hire

Your selection of mains from the Buffet Menu
Your Selection of desserts from the Buffet Menu
Your wedding cake plattered
Five Hour House Beverage Package (upgrades available)
Portable dance floor
Floor plans & run sheet guidance from our specialised events team
Event styling & theming consultation

All tables clothed in white linen
White chair covers & coloured band
Data projector & screen with wireless connectivity
Lectern & microphone



THREE COURSE BUFFET RECEPTION

THREE COURSES + FIVE HOUR HOUSE BEVERAGE PACKAGE

\$85p/p | \$135p/p w 5hr beverage package

Gladstone Events Centre three course buffet reception package includes the following:

Venue hire

Selection of entrées from the Buffet menu Your selection of mains from the Buffet menu Your Selection of desserts from the Buffet menu

Your wedding cake plattered

Five Hour House Beverage Package (upgrades available)

Portable dance floor

Floor plans & run sheet guidance from our specialised events team

Event styling & theming consultation

All tables clothed in white linen

White chair covers & coloured band

Data projector & screen with wireless connectivity

Lectern & microphone



COCKTAIL RECEPTION

COCKTAIL PACKAGE + FIVE HOUR HOUSE BEVERAGE PACKAGE

\$45p/p | \$95p/p w 5hr beverage package

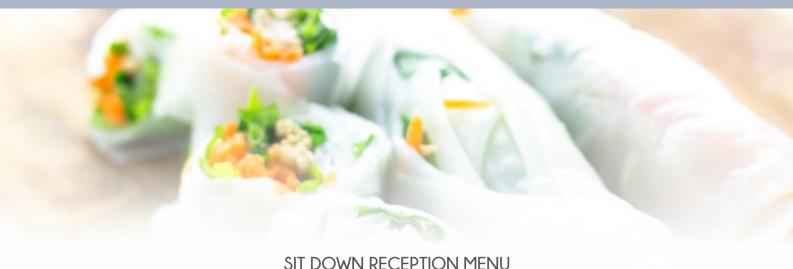
Gladstone Events Centre cocktail reception package includes the following:

Venue hire

Your choice of ten hot/cold canapés from our Cocktail menu
Your choice of one cocktail dish from the Cocktail menu
A selection of dessert canapés
Your wedding cake plattered
Five Hour House Beverage Package (upgrades available)
Portable dance floor
Floor plans & run sheet guidance from our specialised events team
Event styling & theming consultation
All tables clothed in white linen

White chair covers & coloured band

Data projector & screen with wireless connectivity Lectern & microphone



ENTRÉES

Spiced pumpkin, feta & pine nut green salad topped with a lime dressing

Marinated beef & bruschetta on a garlic croute, drizzled in a balsamic glaze

Moroccan lamb salad with mint yoghurt

Chilled Thai style poached chicken breast, baby leaf & sprout salad with coconut & lime dressing

King prawn salad, lime, coriander, chilli & julienne vegetables with palm sugar dressing

Seafood cocktail, rose sauce & lemon cheek

MAINS

Chicken breast, button mushrooms, bacon batons, potato mash & steamed spinach

Seeded mustard & rosemary lamb rack, grilled lemon polenta, broccoli & jus

Beef fillet, truffle oil, poached potatoes, seasonal vegetables with a pepper & cognac sauce

Tasmanian salmon, garlic, mash, roasted cherry tomatoes & parsley oil

Potato & sage gnocchi, roasted field mushrooms, baby spinach & Parmesan cream

Pistachio & Parmesan crusted pork loin served with caramelised apple, honey glazed sweet potato puree & seasonal vegetables

DESSERTS

Baked berry cheesecake, berry compote & Chantilly cream

Warm sticky date pudding, butterscotch sauce & thickened cream

Lemon meringue tart, mango salsa, chocolate stick & ginger crumbs

Pavlova, seasonal fruit & fresh cream

Homemade tiramisu with hazelnut biscotti

Chocolate overload tart served with berry coulis & fresh cream

THE BUFFET MENU

FNTRÉF

Baker's basket

Antipasto selection

Continental small-goods display

HOT DISHES

(PLEASE SELECT THREE)

Miso salmon fillet with stir fried Asian greens

Salt & pepper calamari

Beer battered flathead & tartare sauce

Butter chicken curry

Beef in oyster sauce with Asian greens

Eggplant, roasted tomato & feta lasagne with a pesto dressing

Spiced pumpkin & chickpea ragout with minted yoghurt raita

Moroccan lamb with mint yoghurt

ROAST DISHES

(PLEASE SELECT ONE)

Roasted beef sirloin with mustard & garden herbs

Leg of lamb with garlic & rosemary

Honey-glazed pork leg with crackling & apple sauce

Whole roast chicken with sage & onion stuffing

ALL SERVED WITH

Steamed rice

Chef's selection of salads with condiments & dressing

Mixed seasonal vegetables

Chefs' selection potato dish

Condiments & jus

DESSERTS

Our pastry chef's selection of desserts

Freshly sliced seasonal fruits

A selection of Australian cheese with crackers

COCKTAIL MENU

COLD CANAPÉS

Assorted Vietnamese rice paper rolls

Caramelised onion & goats' cheese tartlet

Smoked salmon & cream cheese pinwheel

Thai beef skewers with coriander & chilli dipping sauce

Assorted sushi

Prosciutto, boconcini, cherry tomato & basil skewer Chilled king prawn & cocktail dipping sauce

HOT CANAPÉS

Mini Aranchini
Assorted sliders

Potato skins filled with sour cream, bacon & shallots
Thai fish cakes
Lamb skewers

Chicken & mushroom dumplings

DESSERT CANAPÉS

Profiteroles
Chocolate overload tarts
Mini berry cheesecakes

SUBSTANTIAL SELECTIONS

Traditional salt & pepper squid with lime aioli
Butter chicken with basmati rice
Whiting fillets with shoe string fries & tartare sauce
Thai beef salad
Vegetable dumplings with chilli sauce

BEVERAGE PACKAGE

5hr House Package \$50p/p

TAP BEERS

Hahn Premium Light
Hahn Super Dry 3.5
XXXX Gold
Heineken

BOTTLES

5 Seeds Crisp Apple Cider James Squire Golden Ale

WINE SERVED BY THE GLASS

A variety of red & white wine A Sparkling wine, for toasting

SOFTDRINK

Coke
Diet Coke
Sprite
Lift
Soda Water
Creaming Soda
Orange Juice





WEDDINGS