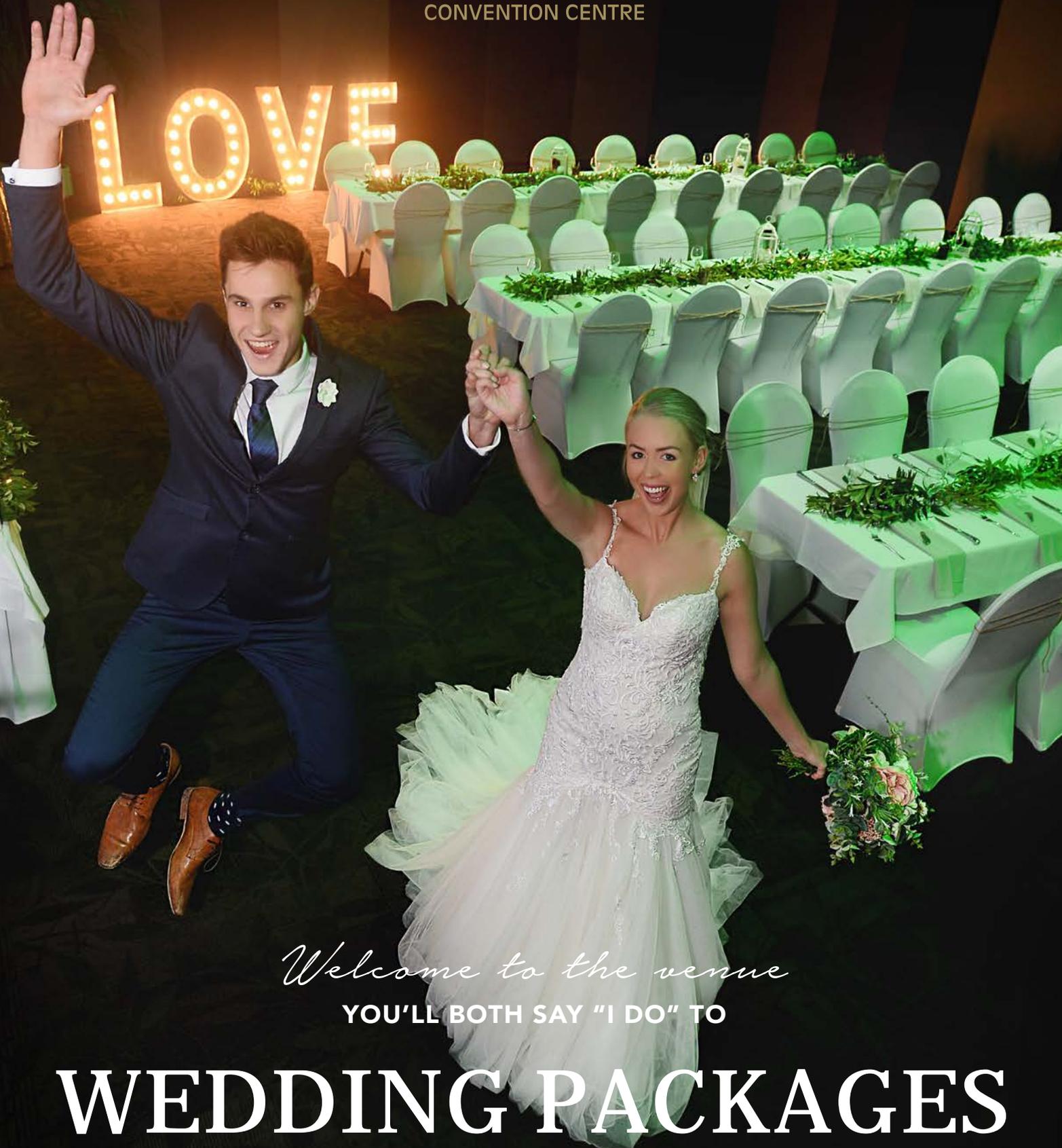




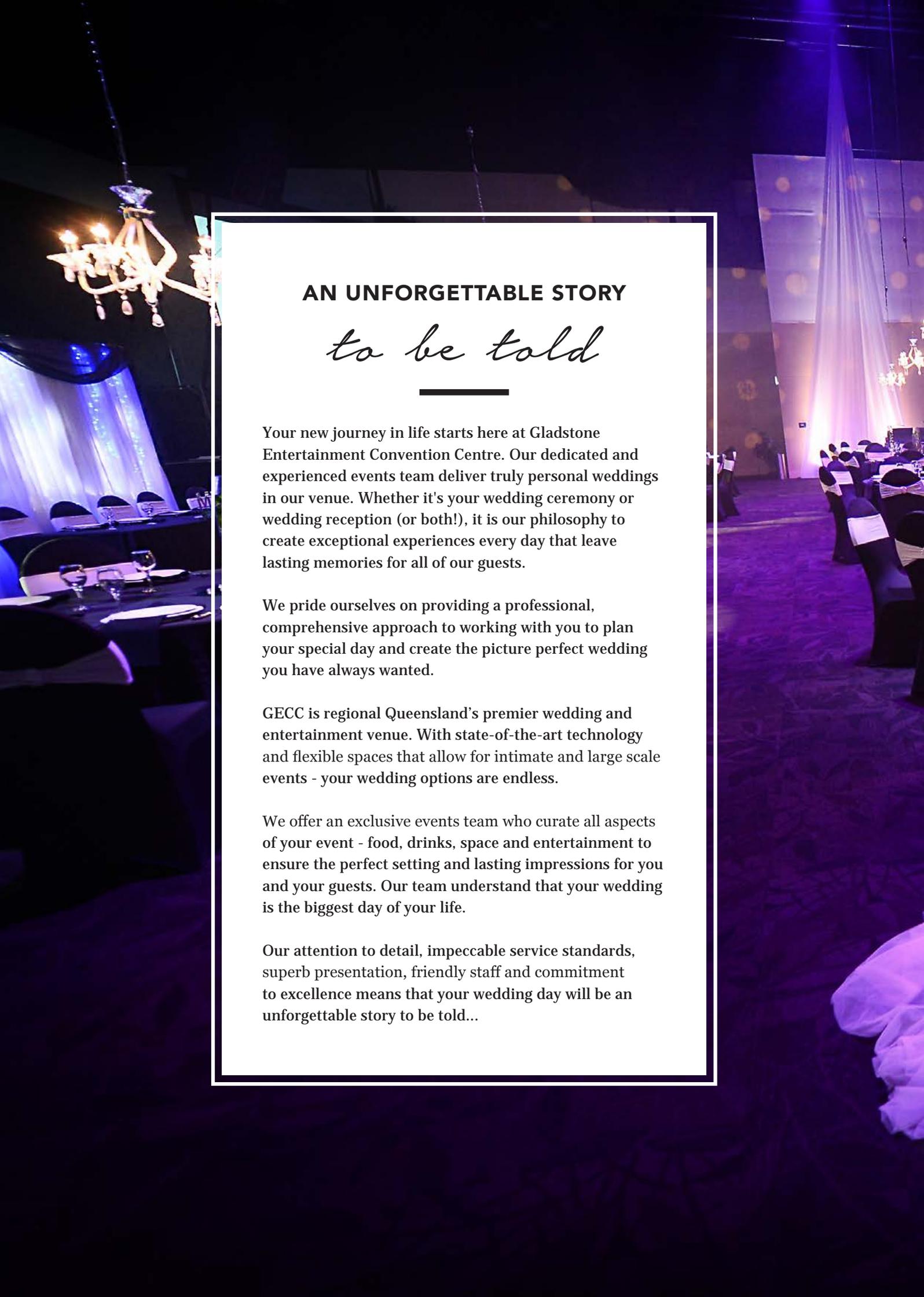
GLADSTONE ENTERTAINMENT
CONVENTION CENTRE



Welcome to the venue

YOU'LL BOTH SAY "I DO" TO

WEDDING PACKAGES



AN UNFORGETTABLE STORY

to be told

Your new journey in life starts here at Gladstone Entertainment Convention Centre. Our dedicated and experienced events team deliver truly personal weddings in our venue. Whether it's your wedding ceremony or wedding reception (or both!), it is our philosophy to create exceptional experiences every day that leave lasting memories for all of our guests.

We pride ourselves on providing a professional, comprehensive approach to working with you to plan your special day and create the picture perfect wedding you have always wanted.

GECC is regional Queensland's premier wedding and entertainment venue. With state-of-the-art technology and flexible spaces that allow for intimate and large scale events - your wedding options are endless.

We offer an exclusive events team who curate all aspects of your event - food, drinks, space and entertainment to ensure the perfect setting and lasting impressions for you and your guests. Our team understand that your wedding is the biggest day of your life.

Our attention to detail, impeccable service standards, superb presentation, friendly staff and commitment to excellence means that your wedding day will be an unforgettable story to be told...





Our Spaces

HALLS

Our Hall spaces are flexible and offer you the opportunity to do as much or as little as you like. Catering for groups from 50 - 750, our room options, lighting and theming opportunities and varied set up styles can be adapted to suit your vision.

FOYER

Planning a more intimate wedding? Our foyer space is the perfect location to host a cocktail or sit down reception for up to 400 guests.

PIAZZA

The GECC and Lightbox Piazza is the perfect location to entertain your guests between your ceremony and reception or host a small group in the space. Just like GECC's internal spaces, this area can be sectioned, themed and serviced to suit your requirements.



PERSONALISED THEMING

Speak with your Events
Host about personalising your;

- Digital Seating Plans
- Menus
- Name Cards
- Photo Wall



Your wedding package

INCLUDES

- Designated Event Host in lead up and during your wedding
 - Theming consultation
 - Private Room set to your requirements
- Standard audio package (lighting, microphone and house speakers)
- Room set up (tables, cloths, chairs, cutlery, crockery and glassware)
 - Waitstaff and Bar Staff
 - Cake Knife and Dressed Cake Table
- Chaircovers and Sashes to suit your theme
 - Dance Floor
 - Venue Furniture
- 1 Nights Accommodation for the Bride and Groom at the Gladstone
Central Plaza Apartments
- Complimentary Breakfast for the Bride and Groom at Lightbox
Espresso and Wine Bar

*Based on events 5pm - 12am and a minimum of 50 people
For a tailored package, please speak to your Events Host

OPTIONAL EXTRAS

- House Drink on Arrival for Each of your Guests **\$7.00 pp**
- Premium AV Package with Full Lighting and Sound **\$1500.00**
 - Drapes and Red Carpet Package **\$500.00**
- Chandelier Package including 8 Hanging Chandeliers - **\$750.00**

Contact 07 4972 2822 to Book A Free Consultation Appointment



Fantastic food

EXCEPTIONAL SERVICE

Our in-house catering team from Lightbox Espresso and Wine Bar will work with us to deliver a memorable meal for your special day. Since opening in 2014, Lightbox has quickly become renowned for delectable food, coupled with perfect beverage options and delivered with exceptional service. Now also operating out of Central Queensland's premier entertainment venue, let our teams provide you a premium one-stop service!

STANDARD MENU

Select up to 2 options from each course

ENTRÉE

Kimchi prawn cocktail

Lamb cutlets with Moroccan spiced pumpkin puree

Asian pork belly with a coriander and watercress salad

Beef tataki with wasabi mayo and micro herb salad

Pan fried chicken thigh in herb butter sauce on a rocket salad

Fajita spiced salad with capsicum, mushrooms, Spanish onion and coriander

MAIN

Eye fillet with parsnip puree baby carrots and asparagus napped with a red wine jus

Pork fillet with an apple and raisin marmalade served with potato bake, baby carrots and asparagus finished with a zesty jus

Chicken supreme with a pea, leek and asparagus risotto topped with a chicken veloute

Baked fish on a Moroccan chargrilled vegetable salad with a dill burre blanc

Lamb shank slow cooked with red wine and herbs on a creamy mash potato

Basil pesto pasta with broccoli and mushrooms

DESSERT

Sticky date pudding with butterscotch sauce

Lemon meringue tart

New York baked cheesecake with berry coulis

Rich chocolate mousse with a raspberry compote

White chocolate and pecan tart

Apple and rhubarb cake *(gf)*



PREMIUM MENU

Select up to 2 options from each course

ENTRÉE

- Searched scallops with pork belly and pea puree
- Quail apricot jam and roasted pistachio watercress
- Prosciutto fig and fetta salad
- Pumpkin and blue cheese risotto
- Pappardelle with duck ragu and shaved parmesan cheese
- Dukkah spiced lamb w rustic mash, green beans w cabernet sauce + gremolata

MAIN

- Beef wellington on a field mushroom with juslie and a choron sauce
- Lamb rack roasted cherry tomato pumpkin puree and pesto dressing
- Cured salmon roasted beetroot radish and turmeric potatoes
- Duck breast confit garlic mash and port jus prosciutto shard
- Roasted baby carrot and fennel with harissa, black lentils and yoghurt
- Cuban mojo pork, orange infused salad, sweet potato croquette

DESSERT

- Balsamic strawberries in a chocolate cup and mascarpone
- Pear and ricotta tart
- Chocolate berry tart with raspberry Chantilly cream
- Banana and toffee tart
- Baileys panna cotta with a coffee syrup
- Chocolate mud cake with a rich ganache

CANAPES

- Mini Cheeseburgers
- Mini Lamb Burgers
- Mini Pulled Pork Burgers
- Duck Spring Rolls
- Vegetable Spring Rolls
- Fig and Feta wrapped in Prosciutto
- Mini Dill Crepes with Smoked Salmon
- Zucchini and Goats Cheese Rollups
- Melon, Prosciutto and Marinated Feta Skewers
- Rare Roast Beef on Melba Toast with Horse Radish Cream
- Chicken Meatballs with Harissa Yogurt
- Coconut Crumbed Prawn Cutlets with Chilli Aioli
- Mini prawn cocktails

* A cakeage fee applies to the service of cakes



Beverages

BEERS

James Boags Premium Light **6**

XXXX Gold **6**

Peroni Leggera **9**

Corona **8**

Asahi **10**

150 Lashes **10**

Great Northern **8**

Somersby Cider **9**

WINE

Mad Fish Moscato (Margaret River, WA) **8/32**

Tyrrells Moores Creek Sauvignon Blanc (Hunter Valley, NSW) **8/32**

Little Angels Sauvignon Blanc (Marlborough, NZ) **10/40**

D'Arenberg Stimp Jump Chardonnay (McLaren Vale, SA) **8/32**

Mad Fish Chardonnay (Margaret River, WA) **10/40**

Tyrrells Old Winery Pinot Noir (Hunter Valley, NSW) **8/32**

Mad Fish Pinot Noir (Margaret River, WA) **10/40**

Mr Mick Shiraz (Clare Valley, SA) **8/32**

Heartland Shiraz (Langhorne Creek, SA) **10/40**

SPARKLING

Tyrrells Moores Creek NV Sparkling (Hunter Valley, NSW) **8/32**



Price List

WEDDING PACKAGE WITH 3 HOURS CANAPES SERVICE

\$65pp

WEDDING PACKAGE WITH BUFFET DINNER

\$80.00pp

WEDDING PACKAGE WITH STANDARD DINNER

2 Course: **\$85.00pp**

3 Course: **\$95.00pp**

Add Canapes from \$12.50pp

WEDDING PACKAGE WITH PREMIUM DINNER

2 Course: **\$95.00pp**

3 Course: **105.00pp**

Add Canapes from \$12.50pp

BEVERAGE PACKAGES - STANDARD DRINKS

1 hour - **\$14**

2 hour - **\$28**

3 hour - **\$38**

4 hour - **\$47**

5 hour - **\$60**

Bar Tabs on Consumption are also available

For a tailored wedding package, please consult your Events Host

IMPORTANT INFORMATION

Weddings

*All reservations and agreements are made upon and are subject to the rules and regulations of the Gladstone Entertainment Convention Centre (GECC), and the following conditions apply;

1. All prices are current at the time/date of publication, however GECC reserves the right to change prices and content without notice due to market conditions.

2. GECC take the safety of our staff and clients very seriously. When hiring our venue, you agree to be inducted, follow direction from staff members while on-site and ensure the safety of all your staff and guests.

3. Final minimum numbers for any event are required 10 days prior to the event. Once these numbers are confirmed they can not be decreased. Final numbers are due 7 days prior to the event.

4. Please be aware additional charges may apply for guests with a specific dietary request. Please discuss this with your events host. .

5. All details for the event will be communicated to the client in an event order. The client will be required to return a signed copy of the event order back to the events host as confirmation. Any changes made after the event order is confirmed must be provided in writing and may incur a late change fee.

6. All events include standard Audio Visual: Microphone, House Speakers and House Lighting. If you have additional Audio Visual requirements, please discuss these with your events host as additional charges will apply.

7. Our policy does not allow for food and beverage to be brought onto the premises. This applies to clients, guests and other persons.

8. The GECC cannot accept any responsibility for damage or loss of material, equipment, or items

brought into the venue prior to, during or after a function.

9. The GECC does not allow open flame in the venue.

10. Bump in time for events is 2 hours prior to the event. Exact times for bump in will be negotiated between events host and client. If clients require longer than 2 hours prior to bump in, they will be charged at an hourly rate.

11. Clients are responsible for organising collection of any external theming that enters the venue within 24 hours of the event finishing. The GECC accepts no responsibility for storing any external materials.

12. Clients must assume full responsibility for any damage caused by guests, invitees, contractors or other persons. Responsibility for arranging appropriate insurance lies with the client and must include the provisions as stipulated by the GECC event contract.

13. It is the hirers responsibility to complete all forms supplied by the GECC.

14. The Ground Level of the GECC carpark is limited to a maximum of 1 hour parking. This carpark is monitored regularly by Gladstone Regional Council inspectors so please ensure you and your guests are aware of the parking restrictions.

PACKAGE CONDITIONS

- Additional technical requirements will be charged at our published rates
- Additional labour required will be charged at our published rates
- We cater to Gluten Free, Dairy Free and Vegetarian/ Vegan Dietary Requirements - these must be provided 7 days before your event. Other dietary requirements may incur a fee.
- Alterations to catering may incur additional charges which will be negotiated upon understanding of client requirements

Special thanks to Strong Images, Gladstone Bridal Boutique and My Dainty Affair