

Events

Kit



valentina

About

On the second floor of Peppers Soul – where Surfers Paradise meets the Pacific – is Valentina, a Mediterranean bar and restaurant.

Food made for the middle of the table. An aperitivo bar built by the team behind Australia's most awarded cocktail bar. A setting that feels more Amalfi than Esplanade, more Barcelona than Broadbeach.

You're still in Surfers. But somehow, you're not.



Exclusive Hire

Capacity

220 standing / 130 seated

Minimum Spend

Mon – Thu	8,000
Fri – Sat	25,000
Sunday	18,000

Booking Duration

4 hours, 12–4pm or 6pm–10pm

Section Hire

Please contact our event hosts to discuss your specific requirements. We'll create a tailored food and beverage package for you and provide a formal quote.

**Due to liquor licensing regulations, it is essential to have one security guard for every 75 guests. We will arrange for the security guard on your behalf, and this cost will be included in your final invoice.*



Group Bookings

Capacity

Groups of 20-50 guests

Minimum Spend

20-30 guests	75pp
30+ guests	100pp

Available Menu/s

A Tavola Menu

99pp share-style set menu

See page 10

Long Lunch Menu

110pp share-style set menu *plus* 2 hours of bottomless beer, wine, spritz and mocktails

See our website for menu

Share Platters

See page 9

A La Carte

See our website for menu/s, pre-order preferred

Cocktail/Canapé-Style

Certain areas of the venue including the bar area or DJ area can be booked for non-exclusive cocktail and canapé events



Food & Beverage

Packages



Canapés

30 min choose 3	30pp
1 hr choose 6	54pp
2 hr min choose 9	72pp

Cold

Tuna ceviche tostada, mandarin, tabasco

Pacific oyster, vermouth mignonette

Jamon, fig & stracciatella pintxos

Smoked tomato bruschetta, pickled
Spanish onion, salsa verde

Wagyu tartare, olive, smoked crème
fraiche, sourdough crisp

Hot

Half shell scallop, vegemite butter,
avocado, coriander

Pollo fritto, calabrese pesto aioli

Prawn & smoked trout tart, tarragon,
preserved lemon

Grilled vegetable & halloumi skewer,
shishito salsa

Tempura eggplant, sriracha maple

Spiced lamb meatballs, romesco

Hot honey pork belly bites, whipped ricotta
with lemon & herb

Sweet

Churro bites, lemon curd

Pistachio & white chocolate mascarpone
tart

Substantial

Wagyu beef slider, tomato
picante +16pp

Roasted eggplant taco,
calabrese pesto +16pp

Valentina 'Filet-O-Fish' bun,
tarragon tartare +16pp

Halloumi taco, avocado, harissa +16pp

**Dietaries can be catered for, please let us know in advance. We offer a custom-made food menu, and our team is always happy to chat and assist with your event planning.*



Add-Ons

Stations

exclusive use only

Grazing Table 35pp

Selection of cheeses, cured meats, dips, antipasto & lavosh

Oyster Bar 25pp

Pacific oysters, lemon & lime, house mignonette, tabasco

Salad Bar 28pp

Mediterranean inspired grazing station featuring seasonal vegetables, salads, grains, focaccia and vibrant condiments

Share Platters

available for 10 – 50 guests

Mediterranean Dips & Warm Focaccia 100

Whipped dips, olives, pickles and house-made focaccia

Serves 8

Cheese and Charcuterie Table 170

Selection of cured meats, cheeses, condiments & grilled bread

Serves 8

Tuna Crudo Bruschetta 110

Avocado, chilli and soft herbs

Serves 6

Beef Skewer Flatbread 110

Yoghurt aioli, hot sauce and cucumber pickles

Serves 8

Moreton Bay Bug Milk Buns 175

Brioche rolls, citrus mayo and herbs

Serves 8



A Tavola

Valentina Set Menu 99pp Share-Style

maximum 50 guests

Our Focaccia, sesame and garlic butter

Stracciatella, green olives and artichokes tapenade

Byron Bay tuna crudo, mandarin and chilli

Jamon Iberico, black grapes and rocket

King prawns orzo pasta, basil

Free range grilled chicken, harissa, smoked eggplant

Charred broccolini, confit garlic

Fries, rosemary salt

Semifreddo, coffee caramel and dark chocolate



Drinks Packages

Standard

2hrs	3hrs	4hrs
55pp	70pp	85pp

Wine

- Bandini Prosecco ‘Extra Dry’ NV
- Alois Lageder 'Cantina Riff' Pinot Grigio 2024 (org, v)
- Fiore Chianti (Sangiovese) 2023 (org, v)

Beer

- Heineken Lager
- Hahn Superdry 3.5
- James Squire Orchard Crush Apple Cider

Soft Drinks & Juices

Premium

2hrs	3hrs	4hrs
80pp	110pp	130pp

Wine

- Bandini Prosecco ‘Extra Dry’ NV
- Elle Rosé (Grenache) 2025 (v)
- Alois Lageder 'Cantina Riff' Pinot Grigio 2024 (org, v)
- Fiore Chianti (Sangiovese) 2023 (org, v)

Beer

- Stone & Wood Pacific Ale
- Heineken Lager
- Hahn Superdry 3.5
- James Squire Orchard Crush Apple Cider
- Kirin Hyoketsu Vodka Lemon

Soft Drinks & Juices

Deluxe

2hrs	3hrs	4hrs
150pp	200pp	240pp

Wine

- Moët & Chandon Brut NV (v)
- Tiefenbrunner ‘Merus’ Chardonnay 2023
- Poggio Anima Pecorino 'Gabriel' 2024
- Whispering Angel Rose 2023
- Invercarron Pinot Noir 2025
- Gómez Cruzado 'Crianza' (Tempranillo) 2022

Beer

- Stone & Wood Pacific Ale
- Heineken Lager
- Kirin Ichiban Lager
- Hahn Superdry 3.5
- James Squire Orchard Crush Apple
- Kirin Hyoketsu Vodka Lemon

Soft Drinks & Juices

Add-Ons



Customised Bar Tab

POA

Cocktail on Arrival

+25pp

Veuve Champagne

+34pp



Our Cocktails

Aperitivo

Veneziano Spritz

Aperol · Prosecco · Soda Water

Limoncello Spritz

Chell Oh Limoncello · Fresh Lemon · Prosecco · Soda Water

Rosé & Strawberry Spritz

Strawberry Aperitif · Rosé Vermouth · Bitter · Strawberry · Prosecco · Soda Water

Lychee Spritz

Ketel One Vodka · Lychee · Lemon · Citrus · Prosecco · Soda Water

Signatures

Passionfruit & Jalapeño Margarita

Don Julio Blanco · Green Jalapeño · Passionfruit · Fresh Lime

Peach & Citrus Sangria

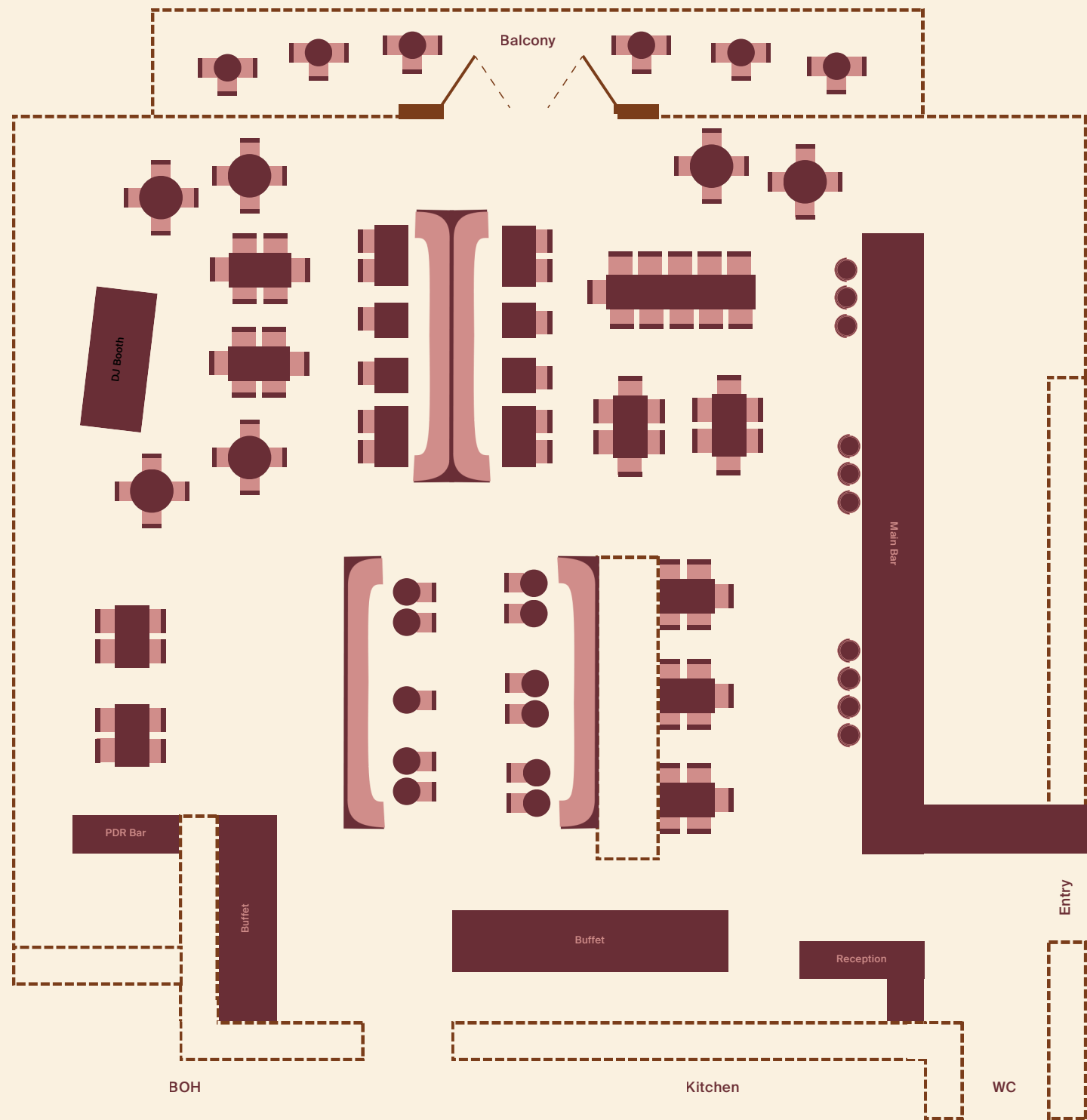
Hennessy VS Cognac · Peach · Strawberry · Citrus Oleo · Verjuice · White Wine

Vermouth & Tonic

Sweet Vermouth · Fever Tree Tonic · Orange Slice



Floor Plan



FAQ

Do you have a service charge?

We have a 10% service charge on the minimum spend, distributed equally to all our employees.

Styling and decor

We welcome any additional styling in the space for your event, be it floral decoration or signage design.

Can I bring a cake to my event?

You are more than welcome to bring a cake. We will provide plates and cutlery. There is \$5pp cakeage fee.

Do you cater for dietary requirements?

Yes. For all seated events, please advise your Event Coordinator of any dietary requirements so our chefs can accommodate accordingly.

Can I deliver my items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with our Event Coordinator. We ask that everything you send is clearly labelled.

Do you split bills?

We prefer not to split bills; however we can split the bill equally on a few cards.

Entertainment

A signature playlist of Valentina tunes will be playing through your event. For \$150, you can provide your own music or hire your own DJ and our booth if you have hired the venue exclusively. Gain pre-approval from your Event Coordinator.

Do you have an RSA?

We will apply responsible service of alcohol throughout the evening. We all want you to have fun, but at the same time to get home safe. Last call will also be done 30 minute prior the end of the event, if necessary shots and double drinks will not be served after a certain hour.

What AV equipment is available?

We have DJ equipment available, but to further discuss your requirements, please liaise with our Event Coordinator. Microphone speeches are available only on full exclusive hire.

Do you have a smoking area at the venue?

We are a non-smoking venue, we ask patrons to go smoke on the street if they wish to do so.

Terms & Conditions

To ensure the smooth and successful delivery of your event, please review the following Terms & Conditions carefully. By confirming your booking with Valentina, you are deemed to have accepted the terms outlined below.

1. Reservations & Confirmation

All reservations require valid credit card details at the time of booking to secure the date. Bookings must be confirmed within the timeframe advised by management. Failure to meet confirmation requirements may result in the booking being cancelled without notice. All functions held at Valentina are subject to these Terms & Conditions.

2. Deposit & Payment Terms

Bookings not requiring a deposit will have payment settled at the commencement of the booking. Depending on the size, time or day of booking Management reserves the right to request a deposit in conjunction with the following terms. A non-refundable 30% deposit (based on the minimum spend requirement) is required within 7 days of a tentative booking being made to secure your reservation. Final payment of the remaining balance is required no later than 7 days prior to the event date. Payment can be made via EFT or credit card (an 1.4% credit card surcharge applies). Bookings with outstanding balances after the due date may be cancelled at management's discretion.

3. Cancellation Policy

All cancellations must be advised in writing to your events Coordinator.
More than 14 days prior – Deposit forfeited as a cancellation fee
Within 14 days – 100% of total contracted value payable

4. Event Hours

Event times must be confirmed in advance and adhered to strictly, unless otherwise agreed in writing by management:
All guests must vacate the venue by 12:30am
No liquor licence extensions are permitted beyond midnight.
Functions that run beyond the agreed finishing time and require additional staffing will incur additional charges at management's discretion.

5. Music & Entertainment

External DJs or musicians may be engaged with prior approval from management. Music and entertainment must comply with licensing, lease conditions and local authority regulations. Management reserves the right to reduce or cease music if required.
Music bump-in: No earlier than 45 minutes prior to event start
Music bump-out: Within 30 minutes after the event concludes
All music must cease by 12:00am

6. Final Arrangements & Event Details

Final arrangements must be confirmed in writing no later than 14 days prior to the event and must include:
Food & beverage selections
Final payment
Final guest numbers

Supplier list (DJ, cake, décor, styling, etc.)
Special requests

Any items brought into the venue (including cake, flowers, balloons, signage and decorations) must be removed immediately after the event. A cleaning or removal fee may apply if items are left behind. Cakeage fees apply to any externally supplied cake.

7. Final Numbers

Confirmed final numbers are required in writing 7 days prior to your event and will be the minimum number charged. Any increase in guest numbers after this time is subject to availability and venue confirmation.

8. Commencement & Vacation

Clients agree to commence and vacate the venue at the agreed times. Any extension requiring staffing beyond contracted hours will incur additional charges.

9. Liquor & Beverages

All beverage service is provided exclusively by Valentina. No alcohol is permitted after 12:00am and no licence extensions will be granted. Responsible Service of Alcohol applies at all times and intoxicated guests will not be served.

10. External Food & Beverage

No external food or beverage is permitted without prior written approval from management. No food or beverage supplied by the venue may be removed from the premises.

11. Dietary Requirements

Please advise all dietary requirements no later than 7 days prior. While every effort will be made to accommodate requests, this cannot be guaranteed.

12. Insurance & Liability

Valentina accepts no responsibility for damage, loss or theft of personal items, equipment or merchandise. Clients are encouraged to arrange their own insurance.

13. Damage

Clients are responsible for all damage caused to the venue, furnishings, fittings or equipment by themselves or guests. Nothing may be nailed, screwed, stapled or affixed to walls or fixtures under any circumstances.

14. Deliveries & Collection

Deliveries will only be accepted on the day of the event and all goods must be collected immediately following the conclusion of the function unless otherwise approved.

15. Price Variation

While every effort is made to maintain quoted pricing, prices may be subject to change. Bookings quoted more than 6 months prior to the event date may incur price amendments. In all such cases Valentina will notify you of such changes.

valentina

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